

NEW LOOK,  
MORE FEATURES

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CAKES

HOW TO... SET UP  
A CAKE BUSINESS

FOOD  
HEAVEN

# Cake Decoration HEAVEN®

WINTER 2015

**Win! Fiona  
Cairns' new  
decorating  
range**

**50**  
MUST-TRY  
PROJECTS

## TECHNIQUE FOCUS

GET CREATIVE  
WITH PIPING  
BUTTERCREAM

Meet the  
Meringue  
Girls!

Discover  
the world's  
most  
expensive cake



3D Santa cake,  
p30

# Festive fun!

Christmas cakes to impress for all abilities

## NEW TREND ALERT

Create a gravity defying  
Christmas cake

## PLANET CAKE

Follow Paris Cutler's advice  
for modern decorating style

## Birthday bakes

## Wedding cakes

## Festive gift guide

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# Cake Decoration

## HEAVEN

### Welcome



If there's one time of year you really want to impress with your cake decorating skills it's at Christmas. When family and friends come to visit your masterpiece will be on central display, so it's worth putting in some time to pick the perfect project and plan out what you need to do so there are no last-minute rushes. This issue is packed with perfect designs, from our 3D Santa cake cover star – you can find the recipe on page 30 – to a very striking deer in the woods cake on page 22 and a very simple yet beautiful truffle cake on page 28 that's perfect for beginners wanting to wow!

This month also sees a new look for *Cake Decoration Heaven*, with the same number of inspiring projects, yet even more fantastic features aimed at helping you take your decorating skills to the next level. We catch up with US decorating expert Paris Cutler, owner of Planet Cake, to find out all her decorating secrets and try three of her modern cake masterpieces (page 46), we meet the Meringue Girls on page 74, and take a look at the world's most expensive cake on page 93. I really hope you enjoy the issue – and once you've finished reading it, don't forget to head over to our new website at [www.foodheavenmag.com](http://www.foodheavenmag.com) for even more advice and inspiration. See you next time!

Sally

**Sally FitzGerald** Senior Editor



**Cover design**  
3D Santa Cake  
photography  
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#### Twitter

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Alternatively email [sally.fitzgerald@anthem-publishing.com](mailto:sally.fitzgerald@anthem-publishing.com)



### Subscribe

Turn to page 42 to take advantage of our very special offer to subscribe to *Food Heaven* and save 36% on the shop price.



### BUSINESS FOCUS

Thinking about setting up your own cake business? Our new series will cover all the basics, starting with an essential checklist on page 44.



### TECHNIQUE!

### ANTI-GRAVITY

Discover the new trend for gravity defying cakes, and whip up your own version like the one on page 18.



### Piping

Discover how to take your buttercream piping to the next level on page 94.



### COMPETITION TIME!

Win Fiona Cairns' fantastic new cake decorating tool and kit range on page 78.



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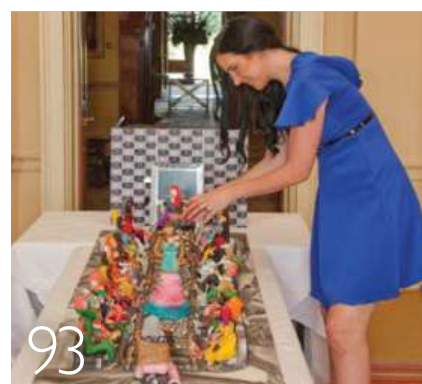
Create stunning cakes every time with our indispensable guides to decorating perfection.

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# Cake Decoration HEAVEN

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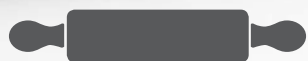
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Join the conversation







# Fresh from the oven...

Discover the latest news from the world of cake decorating – including new tools, tutorials, exciting ingredients, shows and more...

**NEW  
FEATURE**

## Easiest ever rose cutter

Cake Craft World have been busy designing and working with FMM to bring out a cutter that makes stunning roses in no time at all. It's called 'The Easiest Rose Ever' cutter and is priced at just £5.56! Not only is it quick and easy to use for beginners, it saves time for professionals and, even better, one cutter makes different sized rosebuds and roses. To find out more, go to [www.cakecraftworld.co.uk](http://www.cakecraftworld.co.uk) or check out their YouTube video 'Quick & Easy Sugar Roses Using The Easiest Rose Ever Cutter'. Cake Craft World has also recently developed an online cake decorating school, where a team of experts will teach you everything you need to know about cake decorating with a series of video tutorials. As a member, not only will you learn time-saving techniques and keep up to date with what's new, but get 10% off over 9,000 products available on their website. To get more information, go to the website at [www.cakecraftworld.co.uk](http://www.cakecraftworld.co.uk) and check out The Club!



## Health conscious wholegrain

If you're looking for ways to make your cakes and bakes slightly healthier, Marriage's new Golden Wholegrain Flour is worth considering! It's naturally high in fibre, contains over twice as much dietary fibre as regular white flour and is also a source of wholegrains. It has a sweet, milder flavour and a lighter colour than traditional wholemeal flour, making it perfect for using in cakes. It's available from [www.ocado.com](http://www.ocado.com) or [www.flour.co.uk](http://www.flour.co.uk), priced at £1.29 for 1kg.



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CakeDecoration  
Heaven](https://www.facebook.com/CakeDecorationHeaven)

## Defying gravity

Want to try making a gravity defying cake like the ones featured on pages 16 and 18? Lakeland has a gorgeous new Anti-Gravity Pouring Cake Kit which makes creating a pouring cascade of chocolate truffles or a stream of cream possible. The kit includes a 24cm base plate, plus four plugs, two supporting rods and a corner piece, all of which help you to create a very impressive cake. Really simple to assemble, they clip seamlessly together and can be combined to support your cake extension at a variety of heights and angles, depending on your design. Reusable and dishwasher safe, they let you ring the changes on the pouring theme time after time and the possibilities are endless – the only limit is your imagination. The kit costs £9.98 and is available in-store in Lakeland or at [www.lakeland.co.uk](http://www.lakeland.co.uk)







## All that glitters

Magic Sparkles has launched the new 'Frosty Mix', made with natural colours to complement your wintery baking creations such as Frozen™ cakes, cupcakes and cookies. They have also launched new natural colours including Lilac Sapphire, Pink Topaz, Citrine Yellow and Peridot Green. Magic Sparkles are fully edible jewel-like decorations for use on dry foods that are GM-free, gluten-free, suitable for vegetarians and Halal-certified. Find them at [www.magicsparkles.com](http://www.magicsparkles.com)

## Christmas creating

Tala, one of Britain's oldest kitchenware brands, has launched a new range of icing kits just in time for Christmas. Perfect for presents and Secret Santa gifts, the kits contain all the essentials you'll need to make your festive treats impress. The Tala Originals Christmas Icing Set contains a piping bag with five different icing nozzles, which are perfect for everything from fine line work to pointed stars, a holly plunger cutter, snowflake plunger cutter and an instruction booklet. If you're looking for a gift that will be useful all year, the Tala Originals Meringue Piping Set features a piping bag with plain and star meringue nozzles and an instruction booklet. Find out more at [www.talacooking.com](http://www.talacooking.com)



## The Great British Bake Off Live!

The Cake & Bake Show has announced a partnership with the nation's favourite baking show, *The Great British Bake Off*. Fans of the show can now indulge their passion for baking at the Cake & Bake Show in London, Manchester and Edinburgh, with a live *Great British Bake Off* stage. It will feature some of the stars of the current *GBBO* series, plus former champions including John Whaite, Jo Wheatley, runner-up Brendan Lynch and more. Amateur bakers will not only be able to pick up tips and recipes from their favourite contestants, but will also get the chance to take their own successes to *The Great British Bake Off Live* section at the show for the celebrity bakers to taste.

To find out more, visit [www.thecakeandbakeshow.co.uk](http://www.thecakeandbakeshow.co.uk)



## Flawless finishes

Couture is a luxury quality artisan sugarpaste made exclusively for Cake Stuff, using ultra-fine icing sugar to create a flawless, satin-smooth finish. It contains natural gums, which give outstanding handling and covering properties. It won't crack or graze – especially around corners – just remember to knead well before use to activate the natural gums. Couture is currently available in white and ivory in 2.5kg and 5kg pack sizes, with a range of other colours also in the pipeline. For more information visit [cake-stuff.com/couture](http://cake-stuff.com/couture)

## New tools from Royal baker

Fiona Cairns has been decorating cakes for over 25 years and over time has picked up a host of celebrity fans, and was even asked to create the Royal wedding cake for the Duke and Duchess of Cambridge in 2011. Now she has put together her own range of cake decorating equipment for the beginner to intermediate sugarcrafter and cake decorator, to help them create special cakes at home. The premium range of tools and kits range from palette knives and scrapers to biscuit or cupcake kits. Find out more at [www.trimcraft.co.uk/fionacairns](http://www.trimcraft.co.uk/fionacairns) or turn to page 78 for the chance to win a bundle of the new goodies for yourself.



## Visit the new Food Heaven website

Have you visited the new look Food Heaven website yet? Head over to [www.foodheavenmag.com](http://www.foodheavenmag.com) for an array of delicious cupcake and baking recipes, fantastic cake decorating projects and basic guides to beginner essentials. Plus, you can meet some of your favourite cake decorators in our interview section, discover exclusive giveaways, and at the moment there's a chance to win £1,000 of cake decorating goodies from the lovely people at Rainbow Dust. So now, once you've finished reading this issue, you can head online for even more cake decorating news and inspiration until it's time to pick up the next issue of Food Heaven!

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# Seasonal

DECORATIONS



## Christmas swirls

By Cassie Brown ([www.cassiebrown.com](http://www.cassiebrown.com))

### FOR THE CAKE

**two 20cm (8in) round fruit cakes**  
**31cm (12in) and 26cm (10in) cake**  
**drum boards**

### TO DECORATE

**1½kg (3½lb) white sugarpaste**  
**1kg (2½lb) marzipan**  
**blue liquid food colour**

### modelling paste

**a little royal icing in a piping bag**

### SPECIAL EQUIPMENT

**airbrush and cleaning jar**  
**die cutter and 588e Intrica Wild Vine**  
**die from Tonic Studios**

### snowflake stencil

**double-sided sticky tape**

**1m (39in) of 15mm (½in) thick**  
**white ribbon**

**1m (39in) of 15mm (½in)**  
**diamanté strip**

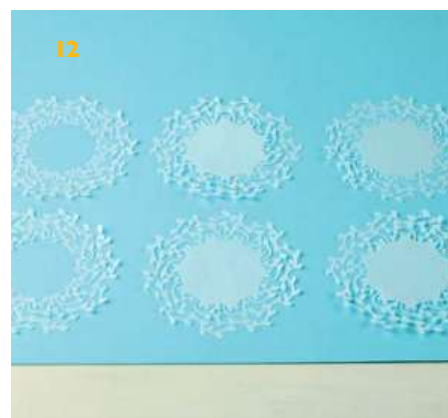
**six sheets of rice paper**

**9cm (3½in) and 6cm (2¼in)**  
**circle cutters**  
**turntable**



This project is taken from *Airbrushing On Cakes* by Cassie Brown, published by Search Press, RRP £10.99.

- 1** Set one fruit cake on top of the other, with marzipan in between to stabilise them, then cover with sugarpaste. Use double-sided sticky tape to stick the smaller drum board on top of the larger one, in the centre. Cover the drum boards with sugarpaste and place the cake on top. Put the board and cake on top of your turntable, then run a small amount of sugarpaste around the gap, and then use the smoother to hide the seam.
- 2** Add pure blue to the colour well, then draw the airbrush quickly across the whole cake in a slow flicking motion to add light diagonal strokes.
- 3** Varying the distance you hold the airbrush from the surface, continue to add loose light strokes to the sides. Use the turntable to move the cake, rather than move the position of the airbrush. This helps to keep the stripes consistent all the way around the cake.
- 4** With the sides completed, begin to build up the top. Use diagonal strokes, but do not go all the way across the surface – instead, work from the point in front of you off to the right, turning the turntable.
- 5** Work round the whole of the top to create a spiral effect.
- 6** Strengthen the colour across the whole cake in the same way, if necessary. Put the cake to one side.
- 7** Roll out modelling paste to 4mm (¼in), then use a 9cm (3½in) circle cutter to cut a plaque from modelling paste. Roll out some more paste to 1cm (½in) thick and use a 6cm (2¼in) circle cutter to cut out a support. Leave these to dry.
- 8** Place all four parts of the Wild Vine die on the base plate. Lay rice paper over the top, then place the cutting plate on top.
- 9** Run the plates through the die cutter.
- 10** Remove the piece from the die and pick out the small internal parts, leaving the hollow shape. Make a second hollow ring in the same way.
- 11** Take the two inner pieces of the die out.
- 12** Place rice paper and then the cutting plate on top, and run through the die cutter to make a complete shape. Make four more complete shapes in total.
- 13** Use the airbrush with blue and the snowflake stencil to add a snowflake design to the centre of each complete shape. Put all the rice paper to one side.
- 14** Use the airbrush to colour the plaque using blue and the same spiral technique used on the top of the cake.
- 15** Use dots of royal icing to attach the four complete rice paper shapes around the cake, spacing them evenly.
- 16** Use royal icing to secure one of the hollow rings on the top of the cake, then attach the support in the hole, again using royal icing.
- 17** Attach the plaque on top, again using royal icing, then decorate the edges using short lengths of royal icing.
- 18** Use modelling paste to make tiny snowballs. Build them up into a pile, using royal icing to secure them together.
- 19** Pick up the pile of snowballs on your palette knife and place the pile on top of the plaque, securing with royal icing.
- 20** Use scissors to cut a quarter of the remaining hollow ring away.
- 21** Curl the ring around on itself, overlapping 2.5cm (1in) or so to make a partial cone. Secure the overlapping areas with royal icing, then place it over the snowballs.
- 22** To finish, run diamanté trim round the base of the cake, securing with royal icing. Use double-sided tape to attach white ribbon round the rim of the large drum board.









# Seasonal DECORATIONS







## Winter cookies

By Valerie Peterson and Janice Fryer

### FOR THE COOKIES

**use your favourite cookie recipe to bake cookies in the desired shapes. Dark cookies of chocolate or gingerbread are good for piping with white icing**

### TO DECORATE

**royal icing colours – white, blue, light blue and black. Consistency needs to be different for piping (firmer) and flooding (runnier)**

**lustre dust**

**coloured sugar**

**white sprinkles**

**candy sweets**

**pretzels**

### SPECIAL EQUIPMENT

**piping bags and nozzles for piping  
plastic squeeze bottle for flood icing**

**1 BLUE-SCARFED SNOWMAN** Layer 1: Pipe and flood body with white icing; let dry. Layer 2: Pipe and flood hat and scarf; sprinkle sugar on the wet flood icing. Pipe eyes and mouth on dry flood.

**2 ROUND SNOWFLAKE** Pipe lines and dots; sprinkle sugar on wet piping. Try this one with a zip-top bag for piping with.

**3 BLUE SNOWFLAKE** Pipe and flood; flood snowflake lines with wet flood. For a more precise effect, do the lines with piping on wet flood.

**4 SILVER SNOWFLAKE** Layer 1: Pipe and flood; let dry. Layer 2: Paint lustre dust on dry icing; pipe lines on dry lustre dust; sprinkle sugar on wet piped icing. For a quicker cookie, omit layer 1, and instead paint entire cookie with lustre dust; proceed with icing.

**5 BLUE HAT WITH WHITE SPRINKLES** Pipe and flood body of hat; let dry to the touch. Pipe and flood band and pom-pom; sprinkle wet flood with white sprinkles. Pipe stripes.

**6 CUTOUT SNOWFLAKE** Pipe outlines and snowflake tips; sprinkle sugar on wet piping. Pipe dots after sugaring.

**7 PRETZEL-ARMED SNOWMAN** Layer 1: Pipe, flood and sugar the hat. Pipe and flood body; let dry completely. Layer 2: Pipe mouth and nose. Affix candy eyes and pretzel arms with piping icing.

**8 ICE SKATE** Layer 1: Pipe and flood entire skate; let dry. Layer 2: Paint lustre dust on skate blade; let dry. Pipe outline and laces.

**9 THREE-DOT MITTEN** Layer 1: Pipe and flood entire mitten; let dry. Layer 2: Pipe dots using small round pastry tip; pipe band using larger round pastry tip.

**10 POLKA-DOT MITTEN** Layer 1: Pipe and flood entire mitten. Flood polka dots on wet flood. Layer 2: Pipe and flood band; sprinkle sugar on wet flood.

**11 THREE-DOT HAT** Layer 1: Pipe and flood entire hat; let dry. Layer 2: Pipe dots using small round pastry tip; pipe pom-pom and band using larger round pastry tip.

**12 DOTTED SNOWFLAKE** Pipe details; sprinkle sugar on wet piping.

**TIP** Flooding is achieved by piping an outline shape first, then flooding it with the runnier icing. Squeeze the icing into the centre of the shape (using a squeeze bottle or just by spooning it in), so that it spreads out, and use a toothpick to coax it into covering the whole area. Burst any air bubbles with the toothpick end. Unless you're flooding on wet flood (as for the polka dots in step 10), flood icing needs 2-3 hours drying time before adding other decorations, and 24 hours to fully set.



This project is taken from *Cookie Craft* by Valerie Peterson and Janice Fryer, published by Storey Publishing, RRP £8.99.



## Gravity defying Christmas dinner

By Jamie Brooks from The Mirage Cake Company ([www.themiragecakecompany.com](http://www.themiragecakecompany.com))

### FOR THE CAKE

20cm (8in) round cake

15cm (6in) round cake

### TO DECORATE

green, orange, ivory and chocolate fondants

buttercream

Tylo powder

brown, green, orange and yellow Kroma colours (for airbrushing)

edible glue

Dinkydoodle Shell and Shine (optional)

### SPECIAL EQUIPMENT

25cm (10in) and 15cm (6in) cake

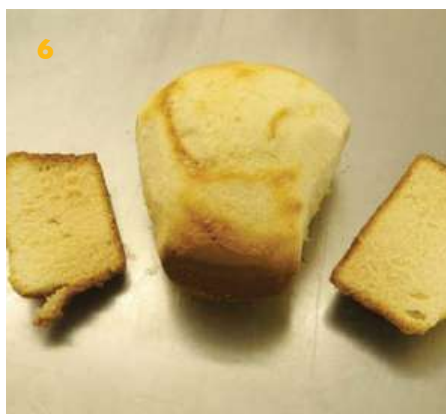
frame boards

airbrush

empty custard carton

- 1 Roll the green fondant into peas. Repeat until you have as many as you need.
- 2 Roll out flat the orange fondant to a thickness of around 4mm and cut circular discs – you will need around 30 carrots.
- 3 Roll 100g (3½oz) of ivory fondant into a potato shape and cut into four for the roast potatoes, then repeat.
- 4 Roll 30g (1oz) pieces of ivory fondant into new potato shapes.
- 5 Roll 15g (½oz) of green fondant into a ball, then roll out flat 50g (1¾oz) of green fondant 1-2mm thick and cut six discs. Squeeze the edges of the discs between thumb and forefinger to thin out the edges for a leaf-like effect, then attach with edible glue to the ball, overlapping each one until you have a Brussel sprout.
- 6 Cut and shape the 20cm (8in) round cake into a turkey shape, as shown in the picture above right.
- 7 For the 25cm (10in) frame board, make a hole in the cake with the cake frame tube, then you are able to lower the cake over the tube attached to the board.
- 8 With the off-cuts of cake, make a large cake pop about 12cm (4½in) diameter and cut in half to create part of the front legs.
- 9 Attach the legs with the frosting/buttercream, then frost the whole cake.
- 10 Roll out the white fondant and cover the cake, smoothing down and paying particular attention to the legs as to accentuate them.
- 11 Trim off the excess.
- 12 Make an indentation into the leg where the 'bone' will go and repeat on the other leg. Pull up the fondant slightly in the middle of the legs to create the flap of skin that you get on the chicken/turkey.
- 13 Roll out some fondant with Tylo into a small worm, then make an indentation into the top to make a leg bone. Leave to dry. Fix into the indentation in the leg.
- 14 Using the airbrush, spray the cake a light yellow, then a light brown, but slightly patchy this time, making it darker down the middle and around the legs.
- 15 Using paper towel, gently press against the freshly sprayed cake to make it even more patchy. This gives it the look that it has been





basted and is just out of the oven, with the juices oozing and bubbling out.

**16** Mix 2 tbsp brown and 3 tbsp yellow Kroma colours into a container. Highlight all the roast potatoes around the edges with the mixture. Lightly spray the new potatoes with the mixture, then while still wet, roll them all in a paper towel leaving them patchy. Highlight the Brussels with the green Kroma colours. Highlight the carrots with the orange spray around the edges, leaving it lighter in the middle.

**17** Put the cake frame board onto a larger board, then use the chocolate fondant to cover both boards.

**18** Put the vegetables around the cake and use edible glue to attach them.

**19** For the 15cm (6in) cake frame board, shape the 15cm (6in) chocolate cake into a flatter Christmas pudding, cover in a light layer of buttercream, then cover with the remaining chocolate fondant.

**20** Attach the cake to the the rest of the cake frame as in step 7.

**21** Roll out 250g (9oz) of ivory fondant and cut so it will drape down over the chocolate cake. Cover the cake frame tube using edible glue.

**22** Locate the hole at the bottom of the chocolate cake to attach at a 45 degree bend. Cover with ivory fondant.

**23** Attach the custard carton, cutting if necessary to fit over the fondant.

**24** Optional – spray with Dinkydoodle Shell and Shine.

By Laura Loukaides Cakes  
([www.lauraloukaidescakes.co.uk](http://www.lauraloukaidescakes.co.uk))

## FOR THE SUPPORT

- 25cm (10in), 20cm (8in) cake drums**
- 6mm thick, metal thread rod**
- 2 large metal washers**
- 2 small metal lock washers**
- 2 metal nuts**
- 7mm drill bit**
- 12mm wood drill bit**
- cordless drill**
- drinking straws**
- small hard plastic drinking cup**

## FOR THE CAKE

- 15cm (6in) round cake**
- ganache or buttercream**
- dark brown, ivory, red and green food gels**
- chocolate, pale yellow and white fondants**
- small amount of white flower paste**
- various paintbrushes**
- palette knife**
- water**
- royal icing powder**
- cocktail sticks or scribe tool**
- 233 icing tip**
- edible holly and silver dragees**

## TO MAKE THE SUPPORT

- 1** Cut your metal thread rod to the desired length. Using a vice and hammer, bend a 90 degree angle with a length slightly shorter than the cup you are using. Next, drill a hole in the centre of both cake boards, for the base board (20cm (8in)) you will also need to create a recess using a 12mm wood drill bit. Make sure not to go all the way through the board. Next, twist one of the metal nuts just above the bottom of the thread rod, add the small washer and then the larger washer. Place the cake boards on a flat surface and push the rod, along with the washers, through the board until they meet the table you are working on.
- 2** Carefully flip the boards over; place the larger washer over the thread rod, then the lock washer and then tighten the nut over the thread rod. Make sure both fittings are tightly secure.
- 3** Next, take a thick plastic drinking cup and carefully drill a hole on the edge, this will

need to be the same width as the thread rod you are using. I have used a 6mm rod. They need to be the same size to ensure the cup will not slip.

- 4** Any areas which the cake will come into contact with will need to be covered in food safe materials. For this structure, I have cut open a few drinking straws and placed them over the thread rod. Use as many as you need. Place the cup on the support to check it fits and sits correctly. This is the support complete.

## TO DECORATE

- 1** For this design, I have chosen to create a wooden effect board. To do this, you will first need to roll and cut equal panels of white fondant. Stick to the board using cooled boiled water.
- 2** Cover the entire board. Add extra fondant around the nut to seal it from the cake.
- 3** Create a wood grain effect using either a cocktail stick or scribe tool. Start from the edge of each panel and mark lines of different lengths and depths. You can also use a wood grain impression mat.
- 4** Mix a little dark brown and ivory colours with a little water (or alcohol) to create a thin paint. Always test colours on a sample patch of fondant before applying to your cake. When you're happy with the colour, paint the board using a rough paintbrush.
- 5** Roll a long piece of fondant about 2cm ( $\frac{3}{4}$ in) higher than the top of the cup. Brush the cup with a little water; place the cup on its side and roll the fondant around it. Using the side of your finger, carefully pull out the fondant to create the spout.
- 6** Make sure the seam is directly opposite the spout at the back. The spout should sit in front of the hole you made for the support.
- 7** Carefully pick up the cup and slowly place over the support to check you are happy with the placement.
- 8** For the handle, roll a thick rectangle of white flower paste, shape as shown, and secure with a little water. Roll some paper towel and place under the handle, this will ensure the handle will not lose its shape while it's drying. Leave everything to dry in this position for a few hours or overnight.
- 9** Take the 15cm (6in) cake and cut off two sides to create a giant wedge. Next, cut halfway through the back of the cake towards the centre. Using a bubble tea straw or a knife, cut a hole to make room for the support.
- 10** Cut the slice into two. Carefully place the first layer over the support, add ganache or buttercream and add the top layer. Coat the entire slice with buttercream or ganache. To prevent any mess on the board, place a few wide strips of baking paper around the bottom edge of the cake.
- 11** Roll a long piece of chocolate fondant (or white fondant coloured brown) and place over the two front sides of the cake. You'll need to make sure there is extra over the top edge to ensure no chocolate spreads into the royal icing. Don't worry about being too neat, all of this will be covered.
- 12** Create a cake crumb texture using a 233 icing tip. Twist into the fondant to create the effect. Add holes using a cocktail stick or scribe for added texture.
- 13** Mix a dark brown food colour with water and paint all over the fondant. Paint darker spots to create a realistic fruitcake effect.
- 14** Roll a long triangular piece of white fondant and place over the cake top and back.
- 15** Mix up stiff peak royal icing and spread all over the top and back of the cake. Spike up using a palette knife. Add an edible holly decoration and sprinkle a few silver dragees all over the slice.
- 16** Colour a portion of white fondant a pale yellow colour (the colour of custard). Roll a thin strip of fondant and place over the support. Secure with water. Cut a circle of fondant and place over the top of the cup blending into the 'pouring custard'. Cut a disk of white fondant and cover the bottom of the jug, blending the seams together.
- 17** Roll a large circle of the pale yellow fondant and cut a splash shape. Cut a seam facing the back and place over the support. Blend any seams together.
- 18** Paint a simple holly pattern on the jug using red and green food colours.
- 19** Add splashes using leftover fondant and fill spaces on the royal icing with silver dragees.

**TIP 1** To add depth to your cake, create deeper shadows with a black airbrush colour. I've done this on the bottom of the jug, around the edge of the board and lightly around the custard.

**TIP 2** Use any flavour cake you like in the project and why not change the jug design? Festive fondant characters look great on the cake board too! The structure can be adapted for many designs – milk pouring on cereal, gravy on a roast or even water on flowers!







Step-by-step photos for this and other great Christmas toppers can be found in the book *Cute & Easy Christmas Cake Toppers* by The Cake & Bake Academy. Available on Amazon@ £6.95.

## Reindeer and snowman cake toppers

By The Cake & Bake Academy

### FOR THE CAKE

cupcakes in flavours of your choice, covered with a swirl of buttercream

### FOR THE TOPPERS

modelling paste – brown, red, green,

white and black

white non-pareils

black edible pen

white edible paint

rejuvenator spirit

edible glue

sugarpaste topper disc

### SPECIAL EQUIPMENT

craft knife or scalpel

veining tool

small round cutter

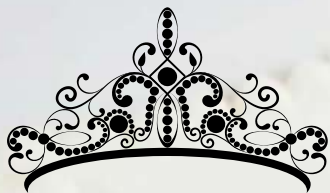
fine paintbrush

florist wire

toothpicks

- 1 Using your cupcake topper disc for size reference, roll a white egg shape (snowman's body) and a ball (head). Insert a toothpick for support.
- 2 From black paste, cut a circle and roll a short cylinder shape. Glue together and use your fingers to shape the hat.
- 3 Roll two small sausages of brown paste around florist wire for support. 'Split' at the end with your scalpel tool for the arms.
- 4 Roll two thin sausages of red and white paste. Pinch to join them and twist to join them together. Roll back and forth to combine them.
- 5 Roll and flatten two small balls of green paste into a leaf shape and three tiny red balls. Make a small orange nose.
- 6 Glue all these decorative elements in place. Add little black eyes and 'buttons'. Draw a smile and dust the cheeks with petal dust.
- 7 For the reindeer's body, roll an egg shape from brown paste and insert a toothpick for support.
- 8 For the legs, roll a slightly tapered sausage, then gradually flatten towards the back.
- 9 Attach the legs to the body and make two gentle notches at the 'feet'.
- 10 For the head, shape an oval of paste into a bean shape. Roll two tapered sausages for the front legs.
- 11 Attach the front legs, then insert the head onto the toothpick.
- 12 For each ear, roll a ball of paste, gently flatten, shape into a flat teardrop and then lightly fold, pinching at each end. Roll a little red nose.
- 13 Create a bow tie with a small rectangle of paste, pinch in the centre, then wrap a flat strip over the middle.
- 14 For the antlers, repeat step 3. Assemble all pieces together, add eyes and paint on details in white.





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# Christmas deer forest cake

By Laura Dodimead from Cakey Bakes Cakes ([www.cakeybakescakes.co.uk](http://www.cakeybakescakes.co.uk)), photography by Christine Jordan

## FOR THE CAKE

**225g (8oz) Stork margarine**

**225g (8oz) caster sugar**

**225g (8oz) self-raising flour**

**4 medium free-range eggs**

**50g (1 3/4oz) seedless raisins**

**1 heaped tsp ground cinnamon**

**1/2 tsp ground ginger**

**1/2 tsp ground nutmeg**

**1kg (2lb 2oz) Squires Kitchen dove grey sugarpaste**

**Squires Kitchen black food colour dust**

**Squires Kitchen florist paste – holly/ivy, candy blue and black**

**Trex**

**vodka**

**royal icing**

## FOR THE FILLING

**115g (4oz) unsalted butter**

**175g (6oz) icing sugar**

**vanilla pod seeds**

**grated zest and juice of 1 orange**

## SPECIAL EQUIPMENT

**three 15cm (6in) round metal cake tins**

**rolling pin**

**Bellissimo smoothers**

**15cm (6in) round cake board**

**20cm (8in) square cake drum**

**pizza cutter**

**Dresden tool**

**greaseproof paper**

**a pin**

**cranked palette knife**

**cake scraper**

**scissors**

**paintbrushes no00**

**bowl**

**spoon**

**paint palette**

**pipng bag**

**10 wooden skewers**

**1m of 15mm slate grey tree patterned ribbon**

**1** Preheat the oven to 180°C/Gas Mark 4. Use an all-in-one method for your cake mixture. Place the butter and sugar into the bowl, sift the flour and add the eggs.

**2** Whisk until the mixture is light in colour and fluffy. Add the spices and raisins and mix again.

**3** Grease three 15cm (6in) loose bottom cake tins and line with greaseproof paper. Divide the mixture into the tins equally.

**4** Bake in the oven for 45 minutes.

**5** Once baked, transfer onto a few cooling racks and allow to cool fully. While waiting, cream the butter and icing sugar together to make your buttercream. Add in the vanilla pods and grate the zest of a whole orange and mix. Squeeze the juice from the orange and add to the buttercream mixture a little at a time to prevent curdling.

**6** Fill a piping bag half full with buttercream and pipe a layer onto the bottom layer of the cake.

**7** Place the second layer of sponge carefully onto the first layer of buttercream and pipe another layer of buttercream on top.

**8** Finally, place the top layer of sponge on top of the second layer of buttercream.

**9** Spread the remaining buttercream on the top and sides of the sponge with a palette knife. Allow to set in the fridge.

## COVERING THE CAKES

**1** Roll out 1kg (2lb 2oz) of dove grey paste to a thickness of 4mm and cover the cake.

**2** Smooth the sides of the paste down with the palms of your hands and cut off the excess with a pizza cutter.

**3** Use the Bellissimo flexi smoothers to create a sharp edge on the cake.

## COVERING THE DRUM

**1** Roll out 100g (3 1/2oz) of candy blue florist paste. Paint the drum with edible glue.

**2** Lay the sugarpaste over the drum and cut off any excess. Smooth the paste with a smoother. Spread a spoon of royal icing into the centre of the drum and lay the iced cake on top of it and allow to set.

## MAKING THE TREES

**1** Roll out the candy blue, holly/ivy green and black florist pastes to a thickness of 2mm.

**2** Take some scissors and cut different sized triangles. Cut small incisions along the edges to create tree arms all the way down to the bottom. Cut out 11 different sized trees in the three different colours.

**3** Cut the wooden skewers in half and, while still soft, gently insert the skewer into the base of the tree. Do this for every tree apart from one medium black tree and one small blue tree. Set aside and allow to dry.

**4** When dry, insert the trees into the top of the cake, placing the tallest trees at the back and the smaller trees in front of the last one to create depth. Leave the remaining black and blue tree to one side.

## HIDING DEER

**1** The deer hiding in the trees is made in the same way as the trees, by rolling a piece of black florist paste to a thickness of 2mm.

**2** Take a Dresden tool and draw the outline of the deer onto the paste.

**3** Rub a little Trex over the craft knife and cut out the indentations you've made.

**4** Allow to dry completely.

**5** Once dry, you can simply stand the deer between the trees, with its head protruding.

## PAINTING THE CAKE

**1** Mix a little black food colour dust with a few drops of vodka.

**2** Insure the paint isn't too watery. If it is, add a bit more dust.

**3** Take a No00 paintbrush and begin to freehand paint the stag head and shoulders onto the centre of the cake.

**4** If you struggle painting, draw the deer head onto a piece of greaseproof paper first and hold it up against the cake.

**5** Take a Dresden tool and trace over the outline, this leaves an indentation of the image for you to follow with a paintbrush.

**6** Shade the edges of the stag with the paint to create shadows.

**7** Paint out the leaf wreath around the stag head with the same No00 paintbrush.

**8** Finally, paint in the words 'Merry Christmas' at the base of the cake.

## FINISHING TOUCHES

**1** Mix up a small bowl of the royal icing.

**2** Spread a little onto the base of both of the remaining trees.

**3** Place them on the base of the cake drum, with the tallest at the back.

**4** Place a piece of foam behind each tree until the royal icing has set.

**5** Finally, take a metre of slate grey tree patterned ribbon and wrap it around the edge of the square drum and secure with a pin at the back of the cake.



## Santa cake

By Britt Whyatt from She Who Bakes  
([www.shewhobakes.co.uk](http://www.shewhobakes.co.uk))

### FOR THE CAKE

**15cm (6in) round cake**  
**buttercream or ganache**

### TO DECORATE

**1 kg (2lb 4oz) white sugarpaste**  
**red, peach and black sugarpaste**  
**small bowl of caster sugar**  
**white flower paste**  
**pink edible dust colour**  
**edible glue**  
**royal icing**

### SPECIAL EQUIPMENT

**15cm (6in) round thin cake card**  
**20cm (8in) round drum**  
**snowflake plunger cutter**  
**moustache cutter**  
**cutting wheel**  
**crimpers**  
**dusting brush**  
**paintbrush**  
**large rolling pin**  
**icing spacers**  
**smoothers**  
**Christmas ribbon**

### FOR THE CAKE

- 1 Split and fill your cake with your desired buttercream or ganache and secure your cake to the thin board using buttercream.
- 2 Prepare the cake by lightly coating with buttercream or ganache.
- 3 Before rolling out the icing, knead until it's a workable consistency. If the icing is sticky or your hands are very warm, sprinkle lightly with cornflour. Lightly dust your smooth work surface also to prevent it sticking.
- 4 Roll out your sugarpaste to a 5mm (¼in) thickness. If it helps, you can use icing spacers, which are perfect for this.
- 5 To keep the sugarpaste from sticking, lift and move it around as you roll. Add more cornflour if needed.
- 6 Gently lift the icing over a rolling pin to move and lower it onto your cake.
- 7 Shape sugarpaste to the sides of the cake using your hands and then your smoothers. I recommend using a smoother, because the pressure of your hands may leave impressions on the sugarpaste.
- 8 Beginning in the middle of the cake top, gently rub the sugarpaste onto the cake. Start on one side and by a process of gently lifting any creases out and lifting down onto your cake, you can secure the sugarpaste all the way around. If an air bubble appears, use a scribe to gently pop the bubble and smooth the air out. Use your smoother to mark the sugarpaste at the base of the cake and trim the excess using a palette knife or sharp knife.
- 9 Repeat this process to ice the board, sticking the icing down with a little water or piping jelly.
- 10 Using a crimper, crimp the edges of your icing, starting at the back of your cake and board. Go around evenly and decisively.
- 11 Fix your iced cake to your iced cake drum with a little royal icing.

### FOR THE SANTA FACE

- 1 Roll out peach coloured icing to 5mm (¼in) thick. Cut out a circle using a large circle cutter. This will be Santa's face. Leave the face to dry on a piece of foam.
- 2 Roll out white icing to the same thickness. Cut out the same sized circle as the face,

then cut a third of that circle out with the same cutter, creating a crescent shape. This will be his beard. Using a little edible glue, stick the beard to the bottom half of the face, making sure to cover the bottom ridge of peach icing. Then cut out a white moustache using a cutter or cut one out freehand using a cutting wheel. Glue this onto the beard.

- 3 Roll out red icing and cut out the same sized circle as the face, then cut two-thirds of that circle out with the same cutter, creating a smaller crescent shape. This will be his hat. Stick this to the top of the face using a little edible glue. Then, using a cutting wheel, cut out an elongated triangle, glueing it to the hat, starting in the middle. Then, for the bobble, roll out a small ball of white icing, paint thinly in edible glue and roll in caster sugar. Glue this at the end of the hat point. Roll out a thin strip of white icing and glue this around the base of the hat to create the rim.
- 4 To finish the face, roll a small ball of peach icing and glue just above the moustache to create the nose.
- 5 Roll two smaller balls of black icing and glue in place for the eyes.
- 6 For the flush cheeks, use a large dusting brush and pink edible dust colour. Dab a little colouring onto the cheeks.
- 7 When your Santa face has dried, glue this to the centre of your cake using edible glue.
- 8 For the snowflakes, roll out flower paste very thinly and use a snowflake plunger cutter. Leave these snowflakes to dry on foam and when dry, attach with edible glue.
- 9 Finish your cake with a ribbon around the base of the cake and the rim of the board.









Merry  
Christmas





# Christmas jumper gingerbread biscuits

By Trudy Mitchell from Jelly Cake  
([www.jellycake.co.uk](http://www.jellycake.co.uk))

## FOR THE BISCUITS

- 75g (2¾oz) butter**
- 3 tbsp golden syrup**
- 1 tbsp black treacle**
- 100g (3½oz) light brown sugar**
- 3 tsp ground ginger**
- 2 tsp ground cinnamon**
- ¼ tsp ground cloves**
- 300g (10½oz) plain flour**
- 1 tsp bicarbonate of soda**

## TO DECORATE

- 550g (1lb 3oz) white sugarpaste**
- white royal icing**
- red, navy blue, green and light brown food colouring paste**
- edible glue**
- icing sugar**

## SPECIAL EQUIPMENT

- shirt/tuxedo cookie cutter**
- baking trays**
- greaseproof paper**
- knitted texture mat (Truly Madly Sweetly Cupcakes)**
- small snowflake, reindeer, triple holly, christmas tree and robin cutters**
- small knife**

1 Place the butter, syrup, treacle and sugar into a saucepan and heat, stirring occasionally, until the sugar has dissolved and butter has melted. Remove from the heat and stir in the spices. Mix together the flour and bicarbonate of soda and beat into the hot mixture to make a smooth dough and leave to cool slightly. Wrap the dough in clingfilm and refrigerate for at least 2 hours (preferably overnight). Turn the dough onto a floured surface or baking parchment, kneed lightly and roll out to about 5mm (¼in) thickness. Cut out the shapes using the biscuit cutter. Re-roll the trimmings to cut more shapes and place them onto parchment lined baking sheets. Preheat the oven to 180°C/Gas Mark 4 and place the baking sheets and biscuits into the fridge for 15 minutes while the oven heats up. Bake for 8-10 minutes until lightly browned. Leave to cool slightly on the baking sheets, before transferring to a cooling rack to cool completely.

2 Knead the sugarpaste until pliable, then split into four pieces of about 130g (4½oz) each, leaving a small 30g (1oz) piece. Leave one of the larger pieces white, then colour the others red, navy blue and green. Colour the small piece a light brown. Wrap each ball of colour in clingfilm until needed.

3 Dust the worktop with icing sugar and roll out the white sugarpaste to about 2-3mm thick. Cut out four (or a quarter of the number of biscuits you have baked) jumper shapes using the cookie cutter; then set aside under clingfilm. While the white is rolled out, cut out four small snowflake shapes and place under the clingfilm. Repeat with the red, blue and green sugarpaste, remembering to cut out the small trees and ivy leaves from the green sugarpaste. Roll out the brown sugarpaste and cut reindeer and birds. Place all of the cut out shapes under clingfilm and rewrap the remaining coloured sugarpaste.

4 Using a very small amount of edible glue, fix the decorations to each of the cut

out jumper shapes. The additional uncut pieces you will need are a small piece of red sugarpaste for the robin's red breast, small balls of red to make berries for the ivy leaves and the reindeer's red nose. The falling snow around the main snowflakes is made from small balls of white sugarpaste. Cover the jumpers with clingfilm again once they are decorated.

5 Take the sugarpaste jumpers, a couple at a time, and align the knitted texture mat over each one with the pattern running vertically, then press quite firmly over the entire mat to create the impression. If you are using a mat slightly smaller than the jumpers, you will need to carefully realign the pattern and press over the parts of the jumper it didn't quite cover. Take a gingerbread biscuit and paint with watered down royal icing. Carefully align the sugarpaste jumper over the biscuit and press down very lightly, do not press or rub too much as you will lose the knitted pattern. Repeat this step until all the biscuits have their sugarpaste jumpers.

6 To create the ribbed neckline, cuffs and hems of the jumpers, roll out each colour of sugarpaste very thinly and cut narrow 3mm strips. Using edible glue, apply the strips along the hem, cuffs and neckline of each jumper. Using a small knife, mark lines along the strips to creating the ribbing. Leave to dry for a few hours.



## Ornament wreath cake

By Melissa Diamond from My Cake School  
([www.mycakeschool.com](http://www.mycakeschool.com))

### FOR THE CAKE

**frosted or fondant covered cake (ours  
is 15cm (6in))**

### TO DECORATE

**white chocolate truffles, ours  
are Lindor**

**pearl dust or gold lustre dust**

**pipng gel**

**sparkling sugar**

**white chocolate or candy coating**

**fondant (for snowflakes)**

### SPECIAL EQUIPMENT

**snowflake plunger cutter (optional)**

**decorative gold ribbon for bow**

**pipng bag**

**ziplock bag (for shaking truffles in  
sparkling sugar)**

**frosting or glue of choice**

- 1 Unwrap the truffles.
- 2 Dust some truffles with edible pearl dust.
- 3 Dust some other truffles with edible gold lustre dust.
- 4 Melt the white chocolate or candy melts, then pipe melted candy melt dots and scroll work onto a third batch of truffles. Chill until firm, then brush with pearl dust or gold dust.
- 5 Brush a fourth batch of truffles with pipng gel and shake them in a ziplock bag with sparkling sugar.
- 6 Arrange decorative truffles onto the top of the cake, using frosting as your glue.
- 7 Cut out fondant snowflakes from sugarpaste, dust with pearl dust, then apply them to the wreath of truffles.
- 8 Tie a ribbon into a bow and glue into place with a dot of buttercream.



# Christmas buttons tree

By Melissa Diamond from My Cake School  
([www.mycakeschool.com](http://www.mycakeschool.com))

## FOR THE CAKE

**frosted or fondant-covered sheet cake**

## TO DECORATE

**fondant for buttons** – we used white (which I tinted) and pre-coloured red  
**colouring gels** – we used Americolor electric green, super red, lemon yellow and Wilton leaf green

## SPECIAL EQUIPMENT

**toothpick, for creating holes**

**miscellaneous tools for embellishing fondant** (embellished rolling pins, 2d piping tips, forks, etc.)

**piping tips** – Wilton 2d, 12, 2

**small star cookie cutter and any other 'fill in' cutters for small flower and star shapes**

**Tylose powder (optional)** – we kneaded a small amount into the fondant for faster drying

- 1 Tint and roll out your desired fondant shades for buttons.
- 2 Embellish the fondant as desired with rolling pins, forks, star piping tips, etc.
- 3 Cut out small circles of the embellished fondant with various sizes of piping tips.
- 4 Use a toothpick to create button holes in the fondant buttons.
- 5 Once the fondant buttons have set enough to handle, arrange onto the cake in a Christmas tree shape.
- 6 Tint a small amount of red buttercream and pipe thread onto the buttons using a tip 2.
- 7 Cut out a yellow fondant star for the top of the tree, and a green fondant tree stand shape for the bottom of the tree.
- 8 Add red dots and fill in with miscellaneous tiny flower, star and circle cut-outs.









## 3D Santa cake

### FOR THE CAKE

cake baked in a large bowl  
cake baked in two halves of a ball tin,  
slightly smaller than the size of  
your bowl

### TO DECORATE

buttercream  
red sugarpaste  
black sugarpaste  
white sugarpaste  
flesh coloured sugarpaste  
royal icing  
black edible icing pen

### SPECIAL EQUIPMENT

pipng bag fitted with a star tip  
scriber tool  
rolling pin  
square cake board  
icing smoothers  
mitten cutter

- 1 Start by baking one cake in a large ovenproof bowl. This will be for the body of your Santa. Bake another two cakes in each half of the ball tin. Set all cakes aside to cool.
- 2 Split and fill the bowl cake, then level the bottom and stick onto the cake board with a little buttercream. Level the very top of the bowl shape so the head will fit neatly on top.
- 3 Sandwich the two halves of the ball cake together with buttercream. Cut the bottom of the cake off to form the head, following the photo for guidance on the shape. Carefully place on top of the body, fixing with some buttercream.
- 4 Roll out your red sugarpaste on a dusted work surface to around 5mm (¼ in) thick. Roll over the rolling pin and drape over the entire cake. Using your hands, ease the icing into position, starting at the top of the cake and working your way down, easing out any folds. When you have a shape you're happy with, trim excess paste from the bottom of the cake.
- 5 Roll out some black sugarpaste and cut out a long ribbon for the belt. Secure around the middle of the body with cooled boiled water. Roll out a rectangle from white sugarpaste, indent a buckle with a scribe tool and stick onto the belt.
- 6 Now form the arms from long flattened oblongs of red paste, attached to the top of the bowl cake with some cooled boiled water; and shape into position, adding more water to secure in place.
- 7 Roll out some more black sugarpaste and use a mitten cutter to cut out two gloves. Mark a thumb line on both mittens with a scribe tool. Attach to the end of each red sugarpaste arm.
- 8 For the boots, form rectangles from black sugarpaste, then cut off a section from the top to make the tapered legs. Round off all edges with your fingers, elongate the top of the boot, then indent a line in the bottom of each boot. Attach to the bottom at the front of the cake, using the photo as a guide for positioning.
- 9 Form a thick triangle from red sugarpaste for the hat and add to one side of the head. Attach the top of the triangle in place with a little water, smoothing the two pieces of red paste together so you can't see the join.
- 10 Roll out some flesh coloured paste and cut out a circle for the face. Stick in place with boiled water.
- 11 Roll out some white sugarpaste and cut out a beard shape. Indent wispy hair lines with a scribe tool, then stick in place.
- 12 Using white sugarpaste, cut out two eye shapes, then draw on the centres with a black icing pen. Stick in place on the face with water. Add a red circle for the nose.
- 13 For the finishing touch, pipe details such as the fur and bauble on the hat, and fur edges on the gloves and boots using white royal icing. Now all that's left is to enjoy your Santa cake!



## Christmas bauble cake

By Renshaw ([www.renshawbaking.com](http://www.renshawbaking.com))

### FOR THE CAKE

**two 15cm (6in) half dome cakes of your favourite sponge recipe**

### TO DECORATE

**1.25kg (2lb 8oz) Renshaw Emerald Green Ready to Roll Icing**

**750g (1lb 10oz) Renshaw Poppy Red Ready to Roll Icing**

**500g (1lb 2oz) Renshaw Fuchsia Pink Ready to Roll Icing**

**250g (9oz) Renshaw Ready to Roll White Icing**

- 1 Bake two half dome cakes, ideally 15cm (6in) diameter. Leave to cool.
- 2 Once cooled, cut the excess off so they fit together to create a ball.
- 3 Apply a thin layer of buttercream to one half and sandwich the other on top. (Cut a little off the bottom so it sits flat.)
- 4 Apply a thick crumb coat of soft buttercream to the cake. Smooth it out evenly.
- 5 Place in the fridge for 30 minutes. This hardens the cake so it's easier to work with.
- 6 Take out of the fridge and set the ball on an upside down saucer. Apply a fresh thin coat of buttercream so the fondant will stick.
- 7 Roll out emerald green icing to your desired thickness – roughly 8-9mm (½in).
- 8 Lift the icing using your rolling pin, to prevent any fingerprints and lay over the top of the ball, centring it the best you can.
- 9 Once the icing is on, let it drop down and smooth it as far as you can without causing wrinkles. Use the palm and sides of your hands to guide it down. You should work fast to prevent the icing from tearing. It should stick easily to the fresh buttercream.
- 10 Using the sides of your hands, guide the icing as close as possible to the ball base, trying not to crease or fingerprint the icing.
- 11 Once at the base, use a smoother to push the icing under, creating a cutting line.
- 12 Using a sharp knife, cut as far under as possible, making sure the icing sticks to the bottom of the cake. Use your palms to smooth out any finger marks or blemishes.
- 13 Use a cake slice to transfer the ball onto a cake drum pre-iced with poppy red icing.
- 14 Roll out fuchsia icing long enough to fit all the way around the base of your bauble, and 4-5cm (1½-2in) wide. Semi wrinkle/fold the icing before you stick it to the base of the cake to give the ribbon effect.
- 15 Apply cooled boiled water around the base of the bauble and attach the icing band.
- 16 Make the join at the front slightly to the right. Create an icing bow out of a little more fuchsia icing and attach over the join.
- 17 To decorate, you need four different sized circle cutters, the biggest about 5cm (2in) and the smallest 1.5cm (½in).
- 18 Take some poppy red icing and roll out to a thickness of about 1-2mm. Using the largest circle cutter, cut out a circle.
- 19 Take a paintbrush and cooled boiled water and wet a small area on the pre-iced cake, roughly central from top to bottom and side to side. Carefully apply the pre-cut circle to the wet area and smooth down.
- 20 Repeat this process all the way around the bauble until the circles meet at the back, taking care not to misshape any circles.
- 21 Take the fuchsia pink icing and roll out to a thickness of 1-2mm. Using your next size down circle cutter, cut the same number of circles as the red ones. Dab a spot of water onto the middle poppy red circle, offsetting it slightly to one side and apply the small pink circle, and smooth down the edges.
- 22 Repeat the process for all the remaining circles, offsetting them at different angles.
- 23 Repeat with the next size down cutter and the emerald green icing, and once more with the smallest cutter and the white icing.
- 24 Having applied the circles, take mini silver dragees, and press one in each white circle.



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## Knitted winter hat cake

By Mary and Brenda Maher from Cakegirls  
([www.thecakegirls.com](http://www.thecakegirls.com))

### FOR THE CAKE

**your favourite vanilla or chocolate  
cake mixture**

### TO DECORATE

**light blue and red fondant**

**buttercream**

**icing sugar**

### SPECIAL EQUIPMENT

**doll cake pan**

**9cm (3½in) stainless scissors**

**design stitching wheel**

**paintbrushes**

**reindeer cutters**

**no 2 round decorating tip**

**reusable piping bag**

**1** For the cake, spray the doll pan generously with non-stick baking spray. Fill with batter; bake and cool completely. Wrap in clingfilm and place in the fridge for a couple of hours to make the cake firmer.

**2** Remove the cake from the fridge and ice the cake in buttercream. Place back in the fridge to firm while rolling out the fondant. Sprinkle your mat with icing sugar and roll out the light blue fondant to 3mm (⅛in) thick and large enough to cover the whole cake. Drape the fondant over the cake. Gather the excess fondant on the right and left side of the cake and use scissors to trim off the excess fondant. Rub the surface with the fondant smoother to remove any bumps.

**3** Place the serrated attachment on the design wheel and make horizontal stitched lines around the cake, leaving a section untouched where the reindeer will be placed. Next, roll the red fondant in a 6cm (2½in) band and long enough to go halfway around the cake. Place the plain attachment on the design wheel and make vertical grooves on the band. Adhere to the bottom

of the cake using a paintbrush and a light coating of water. Trim any excess past the halfway point with scissors. Repeat for the second half of the band.

**4** Roll red fondant as thinly as possible. Cut out reindeer and apply to the hat with a light coating of water. Use the serrated design tool to add texture to the reindeer. Roll a ball of red fondant and use the scissors to make vertical snips to create texture. Attach the ball to the top of the hat with water. Fit a piping bag with a #2 tip, fill with white buttercream and pipe x shapes around the reindeer.





## Design a Christmas jumper cake

By Linda Glaysher from Cake Craft World  
([www.cakecraftworld.co.uk](http://www.cakecraftworld.co.uk))

### FOR THE CAKE

cake baked in a 23cm (9in) square tin  
or pan

25cm (10in) round cake drum (we  
used a dark green drum)

### TO DECORATE

750g (1lb 10oz) True Red, 500g (1lb  
2oz) Grass Green and 250g (9oz)  
White Sattina sugarpastes

White Sattina sugarpastes

### SPECIAL EQUIPMENT

jumper template (see page 113)

wool embossing texture sheet

non-stick rolling pin

easy flow smoother

small flat palette knife

cornflour pouch

cutters – small snowflake plunger,  
reindeer, set of 3 trees, triple

holly plunger

Karen Davies Shell Border Mould

Squires edible glue or royal icing

- 1 We covered our cake in red and green sugarpaste, but you can choose any colour theme. If you want to make the jumper look more realistic, position the wool embossing texture sheet on top while the icing is still soft and press firmly over with a cake smoother. If you love your festive Christmas woolly jumper, why not design and create your own as a Christmas cake this year! Use the template on page 113 to firstly design your jumper; then use as a template on top of the cake to cut around it. This template works if you bake a 23cm (9in) square cake.
- 2 Cut off any excess icing around the bottom edge of the cake and neaten by smoothing around with a cake smoother.
- 3 To add more interest to the jumper, roll out some sugarpaste in another colour and, before attaching it to the cake, emboss with the wool texture sheet.
- 4 Brush a little edible glue where you want the icing to sit and carefully lay your second colour across the cake. Cut off excess icing against the board with a palette knife.
- 5 Roll out different coloured icings to a couple of millimetres thick and emboss with the wool texture sheet. Dust your work surface, rolling pin and hands with the cornflour pouch to stop the icing sticking.
- 6 Cut out various shapes – we used tree and reindeer cutters along with holly and snowflake plunger cutters. Attach them to your cake with a little edible glue or dots of royal icing.
- 7 To finish off the cake we have made a shell border out of white sugarpaste using the Karen Davies Shell Border Mould. It's really easy to use and looks just like a piped shell border. Dust the mould in cornflour using the cornflour pouch.
- 8 Roll a sausage of sugarpaste slightly longer than the mould and press into it.
- 9 Slice excess icing away with a palette knife.
- 10 Turn the mould over to release the shell border and attach to the cake with edible glue. We edged the arms, neck and base of the jumper with the shell border.

## Fox Christmas cake

By Marie McGrath from Marie's Bakehouse  
([www.mariesbakehouse.co.uk](http://www.mariesbakehouse.co.uk))

### FOR THE CAKE

one 15cm (6in) round, 10cm (4in) deep  
cake of your choosing

20cm (8in) round cake drum

### TO DECORATE

red ribbon, 15mm width

royal icing

edible wafer paper with a tartan print

green, red, orange, black and

white sugarpaste

### SPECIAL EQUIPMENT

small holly leaf plunger cutter

J, O and Y letters

Dresden tool

cocktail stick or stick of raw spaghetti

paintbrush

cooled boiled water or edible glue

piping gel (optional)

- 1 Start by covering the 15cm (6in) cake with white sugarpaste.
- 2 Stick the red ribbon round the edge of the cake board and round the bottom of the cake with a dot of royal icing.
- 3 To make the J and Y, you can either draw them freehand, draw round some cookie cutters or find a font on the internet that you like and print that off to use. Turn the edible print over and draw on the back, remembering to draw the letters back to front. Cut them out and check the size against the side of the cake.
- 4 Use the O cookie cutter or use a ball tool to imprint an O on the cake. Use this as a guide for where to stick the holly leaves.
- 5 Roll out the green sugarpaste and cut out around 24 small leaves. Stick them in slightly staggered pairs on the O on the cake. Roll tiny balls of red sugarpaste (or use small red dragees) and stick them around the holly wreath for berries.
- 6 Using cooled boiled water or piping gel, sparingly apply some to the back of the wafer paper letters and stick them either side of the wreath.
- 7 For the fox, take 95g (3¼oz) of orange sugarpaste and form into a cone. Add 20g (¾oz) of white paste for the belly. Use a Dresden tool to make fur on the belly.
- 8 Add a sausage of orange sugarpaste (about 4g) tapered at one end for each arm. Stick them to the sides of the body with cooled boiled water or edible glue.
- 9 Roll two tear drops of orange sugarpaste (about 2g each) and stick them with the pointed end under the body for the feet.
- 10 Add a cocktail stick (or a stick of raw spaghetti if it might be accidentally eaten) and push it into the body, with enough sticking out of the top to support the head.
- 11 Take 40g (1½oz) of orange sugarpaste and roll it into a rugby ball shape. Flatten the

ends and shape the middle into a nose. Add a small piece of white sugarpaste under the chin, coming up to the nose on the head.

- 12 Use the end of a paintbrush to make two holes for the eyes and a Dresden tool to make two marks in the sugarpaste to show the corners of the eyes. Roll two tiny balls of black sugarpaste and stick them in the holes. Roll a slightly bigger ball and squeeze it at the bottom to make a v shape and stick this to the end of the nose. Use the Dresden tool to make three indents at either side of the face.
- 13 Use 2g of orange sugarpaste for each ear. Roll it into a teardrop, flatten the bottom to make a triangular shape and then flatten the shape. Use the end of a paintbrush and roll an indent into the middle of the ear. Attach to the head with water or edible glue.
- 14 Use 20g (¾oz) of orange sugarpaste for the tail. Roll it into a cone shape and flatten the fatter end. Add 15g (½oz) of white sugarpaste, also rolled into a cone and then flattened. Join the two fatter ends together and use a Dresden tool to blend the white over the edge of the orange paste, and then to texture fur on the white end of the tail. Stick it to the back of the body, curling around the side of the fox.
- 15 Roll 20g (¾oz) of green sugarpaste into a sausage. Roll it into a flatter shape and trim the sides to make a scarf. Wrap the scarf around the neck of the fox, then use some small scissors to cut the scarf to the length you require, and snip the ends to create the tassels. Cut two very small rectangles of the tartan edible print and stick it onto the ends of the scarf. Use water (sparingly) or piping gel and wrap the ends of the rectangle around the sides of the scarf.
- 16 Stick the fox onto the top of the cake.













# Time for tinsel

By Lindy Smith

## FOR THE CAKE

**two 5cm (2in) round mini cakes for each tree (choose a firm dense cake), ideally baked in multi mini tins**

## TO DECORATE

**sugarpaste – dark brown, deep blue-green and white**

**buttercream**

**modelling paste – white, dark blue-green, aqua and pale mid-green**

**snowflake edible lustre dust**

**sugar glue**

**white royal icing**

## EQUIPMENT

**cake board – round hardboard, the same size as your cakes, one per tree**

**18mm (¾in) wide wooden dowelling or similar for the trunk**

**cocktail stick**

**cutters – dove, small bird, 2.5cm (1in)**

**snowflake plunger, eight-petal flat-ended and pointed flowers, 2cm (¾in)**

**daisy marguerite plunger and no.18 piping tip or equivalent circle cutter**

**sugar shaper and small round disc**

**spacers – 5mm (¼in) and 1mm**

**dusting brush and paintbrush**

**no.1.5 piping tube and piping bag**

**palette knife or craft knife**

## TO MAKE THE TREE TRUNKS

- 1 These can be made in advance and stored until needed. Take the wooden dowelling and, using an appropriate saw, cut into 2.5cm (1in) lengths. You need one for each tree. Check your cuts are completely straight and discard or re-cut any that are not – you don't want wonky trees!
- 2 Knead the dark brown sugarpaste to warm it and roll it out using 5mm (¼in) spacers. Turn the paste over and cut it into 2.5cm (1in) wide strips, one for each tree trunk. Paint sugar glue over the sides of your cut dowels. Place each onto a paste strip and roll up. Cut the strips to create neat, straight joins and rub closed with finger heat.
- 3 Stand the trunks upright on waxed paper and check the fit of the sugarpaste, adjust as necessary. Place to one side to dry. Add bark texture using modelling tools or embossers, if desired.

## TO CARVE THE CAKES

- 1 Level all the cakes to a height of 5cm (2in),

if you baked in multi-mini tins this height will be the top edge of the tin. Spread buttercream over the top of half the cakes and stack the others on top. Attach the base of each cake to the hardboard cake board, again using buttercream as glue. Place your stacked cakes in a freezer until frozen.

- 2 Make a paper circle template the same size as your cakes. Fold the circle into quarters and then unfold. Where the folds meet should be the centre of your circle. Working on one cake at a time, place the template on top of a set of stacked frozen cakes, then partially insert a cocktail stick through the centre of the template.
- 3 Carefully remove the template, leaving the cocktail stick in place. Put the cake on its side and, using a sharp knife, cut from the cocktail stick to the cake board all the way around the cake to create a cone shape. Once you have the basic shape, place the cake upright and check that your cone is symmetrical. Adjust as necessary. Once you are happy with the shape, repeat for the remaining cakes. Cover each cake with foil or plastic to prevent it drying out.

## TO COVER THE GREEN TREE

- 1 Take one of the carved cakes and carefully cover with a thin layer of buttercream to act as glue for the sugarpaste. Knead the dark blue-green sugarpaste to warm it and then roll it out using 5mm (¼in) spacers. Turn the paste over and cut one edge straight. Place the cake on its side on this cut edge. Roll up the cake in the paste. As the cake is cone shaped it rolls in an arc, so make allowance for this when positioning the cake on the sugarpaste.
- 2 Where the two sides of the sugarpaste meet, trim the paste to create a neat join and rub closed using the heat of your fingers – the join is easily disguised by the decoration. Take a palette knife and, holding it flush with the cake board on the base of the cake, cut away the excess sugarpaste.
- 3 Attach the covered cake centrally to a prepared trunk using royal icing as glue. Cover your remaining cakes and put to one side to allow the sugarpaste to crust over.

## TO MAKE THE DOVES

- 1 Knead the white modelling paste to warm it, adding a little white fat and water if the paste is a little dry and crumbly – you want the paste to be pliable but firm. Very thinly roll out the paste, the thickness is critical for the doves, too thick and the doves will not cut out cleanly, too thin and the embossed detail will not be as prominent.

- 2 Take the dove cutter and repeatedly press it firmly into the rolled out paste. You need about six per cake.
- 3 Liberally dust over each dove with the edible snowflake lustre dust to add sparkle.

## FLOWERS AND SNOWFLAKES

- 1 For the flowers, separately roll out the aqua, white and pale mid-green modelling pastes between 1mm spacers and place under a stay fresh mat to stop the paste drying out.
- 2 Cut snowflakes from the white modelling paste, eight-petal flowers from the aqua paste and pale mid-green circles with the no.18 piping tube. You need about six of each shape per cake. When using the flower cutter it may be easier to place the paste over the cutter and roll over it with a rolling pin, before turning the cutter over and releasing the flower with a paintbrush. Stack the shapes using a little sugar glue to secure. Leave a snowflake for the top of the cake.
- 3 Using the photograph of the cake as a reference, attach the stacked flowers and doves to one of your covered tree cakes. Position the decorations so they disguise and soften the horizontal line of the base of the tree and leave parts of the tree undecorated to allow room for the scrolls. Add the snowflake to the top of the tree.

## TO ADD THE SCROLLS

- 1 Soften some dark blue-green modelling paste so it's quite soft, by kneading in white vegetable fat, dunking the paste into cooled boiled water and re-kneading. Repeat until it feels soft and stretchy. Place the paste, with the small round disc, into the sugar shaper.
- 2 Take a fine paintbrush and sugar glue and paint freehand scrolls between the decorations – see the photo for guidance.
- 3 Squeeze out a length of paste from the sugar shaper and place it over a section of the painted glue pattern, using your fingers to aid placement. Cut to size using a palette or craft knife. Review the shape and adjust as necessary, using a dry paintbrush to give the shape curves. Repeat as required.

## TO ADD THE PIPED DOTS

- 1 Prepare the royal icing, adjusting consistency to pipe small dots, not pointed cones.
- 2 Place the no.1.5 piping tube into a small piping bag and half fill with royal icing. Pipe groups of three dots in the spaces between the decorations.

## TO DECORATE THE WHITE TREE

- 1 Use different bird and flower cutters and replace the scrolls with piped lines of dots to represent tinsel.



## Santa hat cupcakes

By Carolyn White

Makes 12

### FOR THE CUPCAKES

**12 unfrosted cupcakes made to your favourite recipe**

### TO DECORATE

**600g (1lb 5oz) deep red coloured vanilla buttercream**

**200g (7oz) white royal icing with ½ tsp glycerine added**

### SPECIAL EQUIPMENT

**pipng tips – no. 808 open round and no. 16 (Ateco)**

**paper piping bag**

- 1** Fill a large disposable plastic piping bag fitted with the no. 808 open round piping tip with the deep red buttercream and pipe a small squirt into the centre of each unfrosted cake. Then, applying pressure, start piping from the outside and work in a circular motion inwards and upwards to create a cone.
- 2** For the pom-pom, fill the paper piping bag fitted with the no. 16 piping tip with the white royal icing and pipe a few practice elongated fluffy stars onto paper. When you are feeling confident, pipe one on the top of each hat cone. Then pipe a fluffy star trimming around the base of each cake.
- 3** As a finishing touch for the Santa hats, sprinkle over some clear edible shimmering flakes to give them some festive sparkle.





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In our new series, Shelly Baker is your expert guide to setting up your own succesful baking business. If you've any questions for Shelly, email them to [sally.fitzgerald@anthem-publishing.com](mailto:sally.fitzgerald@anthem-publishing.com)



I'm Shelly Baker, I run my cake school called Mrs Baker's Cakes. I'm sure like most, you will be wondering if it's my real name, well yes, luckily it is! My husband takes comfort from the fact that he came along a good six years before I learnt to bake, but it's a very happy coincidence.

I started my business after losing my mum, with the aim of teaching other mums how to make cakes for their children's birthdays. Life is so hectic and busy now, so many of us just don't have the time to sit and learn how to decorate cakes well. Life doesn't give us much downtime and that's where I come in. I host small power classes over one day for each theme, where I help my students perfect a cake style of their choice. Classes are intensive, so that they only need one spare day to come along

My hope is that I will have taught mums enough that each birthday for their children and family they can make something personal and special for the ones they love. It's a proven fact that some of our fondest memories

from childhood are those of things where someone has made us a personalised cake or gift.

As time has gone on students are now looking to start their own businesses with the skills they have learnt, and I have built a whole host of go-to checklists and helpful facts to help them on their way. Here I'm sharing this information with you, issue

by issue, to help you take the step to being your own boss. If you have any questions you would like help with, please do get in touch by sending an email to [sally.fitzgerald@anthem-publishing.com](mailto:sally.fitzgerald@anthem-publishing.com)

*Students are now looking to start their own businesses and I have built a whole host of go-to check lists and helpful facts to help them on their way.*



Setting up a business is a complex procedure and not something I can fully cover in just one article, so today I want to give you the **essential start-up checklist** for starting a cake business.

**This is a UK specific checklist. Other countries will vary.**

**1** Register with HMRC as self-employed. While you are registering, ask them if there is a local business start-up team you can speak with and tell you if there are any ways they can help you. For example, some counties have on-going grant schemes which you may be eligible for. For more information visit [www.hmrc.gov.uk/startup/](http://www.hmrc.gov.uk/startup/)



**2** Do a food and hygiene certificate at level two. While level one is available, most local councils will require you to do the level two, so save yourself the money and do this one straight away. There are many online companies now providing the certificates. Check out [www.saferfoodhandler.co.uk](http://www.saferfoodhandler.co.uk), this was one site I came across when researching this blog. They seem to be the lowest priced site online.



**3** Register with your local council's environmental health department. They will want to do a home visit to check your facilities and give you some advice for your business. Don't be scared, they're there to help you as much as protect the customers. They will let you know of any changes you need to make. Home cake businesses are often seen as low risk, so don't panic, they will not require the same level of inspection as a commercial premises. Most councils are now signed up to the 'scores on the doors' policy, which will give you a star rating and help you show your customers where their food is coming from.

**4** Get yourself product and public liability insurance. I have mine with Direct Line and it costs me around £6 per month. Visit [www.directlineforbusiness.co.uk/liability-insurance/public-liability-insurance.htm](http://www.directlineforbusiness.co.uk/liability-insurance/public-liability-insurance.htm) – this will protect you if you have any customers wanting to make a complaint for any reason. Without it, you could find yourself in hot water should a client have an issue with a cake you have made.



**5** Speak to your mortgage company and check it is OK for you to run a business from home. Many home deeds still have rules on running home businesses and having any signage on the property. It's best to call them and go through everything to make sure before you start taking orders.

**6** Order a safer food better business pack from the food standards agency. Most councils will like you to fill this pack out when baking and will check your diary when they do an inspection. The pack is free and you can even get updated diary inserts for free when you run out. Call 0845 6060667 to obtain your pack. Some of the information doesn't apply to you, so give your environmental health officer a call and they will clarify what you will need.

**7** Start good accounting from day one. Literally every penny should be accounted for and a good way I have found is to use a tax return notebook I found in Staples. It was less than £10 and has columns in it for everything.

**8** Will you let customers in for wedding consultations or when they collect a cake or make an order? If so, call your home insurance and advise them so they can adjust their policy to match your requirements. If you want to avoid this, do your

wedding consultations in a local hotel, most offer a great lounge and if you call to check they don't mind you serving your client cake testers. You usually find it's a great place to hold your consultations and it will seem more professional too.

**9** Are you going to offer to deliver cake orders? If so, adjust your car policy so you are covered. It often costs less than you think and will ensure you and your products are covered in the event of any accident. How else will you explain to a bride her cake is squished and so is your car?

**10** A good book which I find really useful when I am unsure of what I can claim for on the business is the *Tax Guide* book. It has everything applicable for that tax return year in it and will guide you as to what you can put through the business. A must when you are working from home and unsure of the percentages for things like electricity. Visit [www.amazon.co.uk/Daily-Mail-Guide-2011-2012/dp/1846684722](http://www.amazon.co.uk/Daily-Mail-Guide-2011-2012/dp/1846684722)



## USEFUL WEBSITES

- [www.gov.uk/browse/business/setting-up](http://www.gov.uk/browse/business/setting-up)

Visit this site for a collection of useful guides that will answer many of the questions about setting up a business.

- [www.mumsclub.co.uk](http://www.mumsclub.co.uk)

Ideal for those who are busy and also in business.







## IN THE KITCHEN WITH...

# Paris Cutler

Planet Cake found fame making cakes for celebrities, including Nicole Kidman's wedding cake, and had its own reality TV series. Australia's 'Queen of Cakes' tells us more...

### Q When did you first start decorating cakes?

I didn't really start decorating until I had my own business. I know that sounds very strange, but in 2001 when I was first introduced to decorating there was absolutely nowhere in Sydney to learn the craft, unless from someone who was a decorator. This was why I launched the Planet Cake school in 2004. At the time it was the only school solely dedicated to cake decorating in Australia, and it remained that way until 2009. I gained all of my skills and knowledge from my incredible staff!

### Q Why did you decide to set up Planet Cake?

I bought Planet Cake as an existing business in 2003. It was a tiny little shop which made decorated cakes for local customers. Decorated cakes in general had a really bad rap – most people were put off by hard thick icing and nightmare experiences with cheap marzipan. But I could see the potential, and inspired by Martha Stewart I took the leap. Rather than approaching cakes just as a craft, I also approached them as 'food art' and treated them similarly to a fashion brand. At the time it was fairly groundbreaking.

### Q What's been your career highlight?

I've had a few, but I think making a 1.3 ton Sydney Opera House was a stand-out. Of course I had the help of lots of volunteers, but it was a huge audacious goal. It is such a complex building.

### Q How did you become a cake decorator to the stars?

To tell you the truth I am not really sure. The first A-list celebrity we made a cake for was Lleyton Hewitt, when we made his wedding cake in 2005. I think because of the way we handled our client with

total confidentiality, we then attracted more celebrities. And of course we always made amazing cakes!

### Q How did your reality TV series on the Lifestyle Channel come about?

I never wanted to be on TV, so when I was approached by two separate production companies to make the show, I took a lot of convincing. However I am so pleased I had the experience. I never realised how much hard work is involved in TV production. The people who make the shows really are so talented – I was just a cog in the wheel.

### Q What's your best advice for someone just starting to decorate cakes?

Have fun and stay zen! When you start out there will be a couple of cracks, but your cakes will get better and better. So enjoy the process and be patient. There is no secret other than practice. That's it!

### Q What's your favourite decorating technique?

I really enjoy making figurines. I really feel like you are bringing a character to life – they always look different and seem to have personalities all of their own. I am also in love with edible glitter – it's so easy and always looks so sensational!

### Q What was the inspiration behind your new book?

Murdoch asked me to write another book at a time when I was single and I have to admit a tad lonely, so all that was on my mind was finding love, and so the book was mainly focused on wedding cakes. During the course of writing the book I met my now husband, Ahmad, and I am having a baby in January... So it went from being inspired by a broken heart to becoming a love story!



### Q How do you decide what to include in each book?

I always want my readers to achieve great results. There are so many amazing cakes I could include that would bring a novice to tears, so all the cakes chosen for the books have usually been trialled in our school and if not, I do trial them with less experienced decorators.

### Q What's your process for designing cakes?

I always bear in mind the venue. If it's at home then a huge formal cake could look ridiculous. If there's a bright yellow carpet, you may want to keep the cake neutral in colour; etc. Then in terms of the actual decoration (the fun part) I usually draw my inspiration from an element of the event such as the invitation or the wedding dress. I always try to match the cake to the person, or I use high fashion, Japanese Kawaii or simply colour as inspiration for a design.

### Q What's the most unusual commission you ever had?

I always say it's never the cakes but the clients who I always find fascinating! We got a commission to make a realistic leg for a man who had lost his own leg. He had a party to celebrate his missing leg every year, lest it be forgotten!

The recipes on pages 47-51 are taken from *Planet Cake Love and Friendship: Celebration Cakes for Special Occasions* by Paris Cutler, published by Murdoch Books, RRP £14.99.





## You're so sweet cake

### FOR THE CAKE

**20cm (8in) round cake, covered in fondant icing**

### TO DECORATE

**800g (1lb 1oz) ganache**

**1kg (2lb 4oz) ready-to-roll white fondant icing**

**850g (1lb 14oz) ready-to-roll fondant icing, for display board (optional)**

**250g (9oz) ready-to-roll pink fondant icing, for drips**

**250g (9oz) ready-to-roll fondant icing, for decorations**

**food colouring paste**

**2 lollipop sticks**

**coloured sprinkles**

### SPECIAL EQUIPMENT

**20cm (8in) round cake board**

**30cm (12in) round display board**

**ganaching tools**

**icing tools**

**pasta machine (optional)**

**pizza cutter**

**paring knife**

**vinyl sheet**

**medium paintbrush**

**heart, square and small circle cutters**

**red edible ink marker**

**1** Ganache and ice the cake, allowing to set overnight after each stage. If using a covered display board, cover the board too with fondant icing and allow to set overnight.

**2** Carefully transfer the cake to the display stand or the covered display board.

**3** Roll out the pink fondant icing for the dripping icing layer until it is around 3mm ( $\frac{1}{8}$ in) thick. The icing should be about 35cm (14in) diameter. Using a pizza cutter, cut out a large uneven shape to create the overhanging dripping icing. Brush the top of the cake with a little water and place the dripping icing layer on top. Smooth it out and adjust the drips by cutting with a paring knife where necessary. Stick the drips down with dabs of water.

### FOR THE LOLLIPOPS

**1** Roll two strips of icing, one coloured and one white.

**2** Place the two rolls next to each other and start rolling them into a spiral from one end.

**3** Flatten the ends of the rolls together and press them to the spiral to complete the lollipop. Push a lollipop stick into the lollipop at the point where the ends join.

### FOR THE HEARTS

**1** Roll out small amounts of fondant icing approximately 3mm ( $\frac{1}{8}$ in) thick and use a small heart cutter to cut out the hearts.

**2** Use a red edible ink marker to write short messages on the hearts.

### FOR THE LIQUORICE ALLSORTS

**1** Roll out small amounts of black and coloured fondant icing about 3mm ( $\frac{1}{8}$ in) thick and cut small squares with a cutter.

**2** Brush the surface of a black square with water and assemble layers with a dab of water on each, ending with a black square on top.

### TO FINISH

**1** To make freckles (chocolate nonpareils), use a small circle cutter to cut circles of brown fondant and apply water to the surface. Cover with coloured sprinkles.

**2** To make liquorice logs, roll a long sausage of white fondant icing. Roll out some black icing approximately 3mm ( $\frac{1}{8}$ in) thick and wrap it over the white fondant sausage. Trim off excess black icing and cut the log into short lengths, approximately 3-4cm (1¼-1½in) long.

**3** Insert the lollipop sticks into the centre of the cake and pile up the other sweets around the top of the cake.

## Sprinkles cake

### FOR THE CAKE

**15cm (6in) round cake**

**20cm (8in) round cake**

### TO DECORATE

**1.3kg (3lb) ganache**

**1.7kg (3lb 12oz) ready-to-roll white fondant icing**

**650g (1lb 7oz) ready-to-roll fondant icing, extra,  
for display board (optional)**

**cornflour, for dusting**

**icing gel**

**500g (1lb 2oz) sprinkles**

**50g (1¾oz) ready-to-roll fondant icing, for the heart**

**40g (1½oz) gold edible glitter**

### SPECIAL EQUIPMENT

**15cm (6in) round cake board**

**20cm (8in) round cake board**

**25cm (10in) round cake display board (optional)**

**10cm (4in) 18-gauge wire**

**butchers' skewers, for stacking**

**2m (79in) of 12mm (½in) red satin ribbon**

**ganaching tools**

**icing tools**

**paring knife**

**pastry brush**

**medium-size paintbrush**

**cornflour shaker**

**scissors**

**small and large rolling pins**

**waxed cardboard**

**5cm (2in) heart cutter**

**baking tray (or similar)**

**styrofoam block (optional)**

**pasta machine (optional)**

**1** Ganache the cakes and cover them with white fondant icing. Allow to set overnight. If you're using a display board, cover it too with the fondant icing, and allow to set overnight.

### FOR THE SPRINKLES

**1** Use a pastry brush to cover the side of the base tier of the cake with piping gel. Pour about two-thirds of the sprinkles onto a tray and use your hand to pat the sprinkles onto the side of the cake.

**2** Allow the side to dry a little, then brush the top of the tier with piping gel.

**3** Pour the remaining sprinkles over the top of the tier. Use your fingers to gently rub the sprinkles onto the top of the tier, letting the tray catch the excess. Once the gel is dry, gently brush any excess sprinkles off and transfer the cake to a display stand or covered display board.

### FOR THE HEART

**1** Roll out 50g (1¾oz) of white fondant icing for the heart to 5mm (¼in) thick – just thick enough to insert the wire. Cut a heart shape with the cutter and insert the wire halfway into the heart from the base point.

**2** Brush the heart with piping gel and cover it with gold edible glitter. Push the wire into a styrofoam block to hold the heart upright while it dries completely.

### TO FINISH

**1** Stack the plain cake on top of the tier with sprinkles. Trim both tiers with satin ribbon.

**2** Use a ruler to find the centre of the cake and poke the wired heart into the top tier of the cake.











# Anniversary rose cake

## FOR THE CAKE

15cm (6in) round cake

## TO DECORATE

550g (1lb 4oz) ganache

700g (1lb 9oz) ready-to-roll fondant icing

brown food colouring paste (optional)

500g (1lb 2oz) ready-to-roll fondant icing, for display board (optional)

2-3 tbsp copper lustre dust

60-125 ml (2-2½ fl oz) cake decorator's alcohol

cornflour, for dusting

## FOR THE ROSE

1 piece of 18-gauge white wire

2.5cm (1in) styrofoam ball

350g (12oz) flower paste

icing gel

sugar glue

15 short pieces of 28-gauge wire, each about 5cm (2in) long

florists' stem tape

petal dust

## SPECIAL EQUIPMENT

15cm (6in) round cake board

20 cm (8in) round cake display board (optional)

70cm (27½in) of 10mm (⅜in) wide copper satin ribbon, for display board

glue stick or double-sided tape

50cm (20in) of 10mm (⅜in) wide copper satin ribbon, extra, for cake (optional)

ganaching tools

icing tools

small bowl

palette knife

2 pastry brushes

large soft paintbrush

turntable (optional)

wire cutters

hot-glue gun and glue sticks

pasta machine

rose petal cutters (four graduated sizes)

vinyl sheet

ball tool and petal pad

apple tray

paintbrush

bamboo skewer

dental floss

1 Make the petals and leaves for the rose (see below) and allow to dry for at least 24 hours before assembling.

2 Ganache and ice the cake, allowing to set overnight after each stage. If using a covered display board, cover the board too with fondant icing and allow to set overnight.

## FOR THE WET LUSTRE

1 Mix 1 tbsp of lustre dust with 60ml (2fl oz) of decorator's alcohol, using a small bowl and a palette knife. You will need to work very quickly before the lustre dries out.

2 Start with the top of the cake, using a pastry brush to quickly apply the wet lustre and making sure the brush strokes are going in one direction. Before the lustre dries, dry brush it with a dry pastry brush or soft paintbrush to clean up the brush strokes. If required, you can apply a second coat immediately, before the lustre dries, by repeating the process.

3 After you have completed the top of the cake, apply lustre to the side as a wet coat and then brush with a dry brush. Work in horizontal strokes around the cake rather than up and down – this is where a turntable will be invaluable. Repeat with a second coat immediately, if required.

4 Make sure the cake is completely dry before moving it onto the display stand or display board. Use a glue stick or double-sided adhesive tape to stick ribbon around the edge of the display stand. You can also apply ribbon around the base of the cake if you wish.

5 Assemble the sugar rose, allow to dry and place it carefully on top of the cake. If the mixture thickens, use more cake decorator's alcohol to soften it. For tiered cakes, lustre one tier at a time before stacking. For square cakes, complete one side at a time. The lustre effect will be deeper and richer if you colour the fondant icing to match the shade of the lustre dust. For this copper finish, you could use brown icing.

## FOR THE ROSE

1 Use hot glue to fix the end of the wire into the styrofoam ball.

2 You will use only the four largest sizes from a petal cutter set. Roll the flower paste by hand or in a pasta machine to 1-1.5mm thick. Using the smaller of the four petal cutters, cut nine petals. Keep the petals and flower paste covered with a vinyl sheet when you are not working with them.

3 Use the ball tool to shape the edges of two of the petals. Apply piping gel to the styrofoam ball and stick the two petals on.

It's okay to leave a little styrofoam exposed at this stage.

4 Take three more petals and use the ball tool to thin the edges by rolling around the curved end, and shape the edges. Apply sugar glue and stick the three petals onto the rose, over the two preceding petals.

5 Take the remaining small petals and repeat step 3. Remember to keep the centre of the rose tight.

6 Using the next size of petal cutter, cut four more petals from the flower paste sheet. Thin and ball the curved edges of the petals and dry them in an apple tray until they are leathery. Brush the point at the base of the petals with sugar glue using a paintbrush.

7 Apply these petals to the rose, making sure they are looser than the previous petals. Hang the rose upside down to dry.

8 Using the third petal cutter, cut four more petals from the flower paste sheet. Thin and ball the curved edges as before, then curl the top of each rose petal by rolling the edge over a toothpick.

9 Dry the petals on an apple tray until they are leathery.

10 Brush the point of each petal with sugar glue and stick the petals on the rose with the rolled edges on the outside, overlapping the petals. Scrunch a piece of foil into a cup shape to hold the rose petals in position while the flower is drying overnight.

11 Meanwhile, cut seven more petals using the third petal cutter. Thin and ball the curved edges using a ball tool. Insert a short length of 28-gauge wire (about 5cm (2in) long) into the point of each petal. Curl the upper edges of the petals with a bamboo skewer and dry over an upturned apple tray.

12 Cut eight petals using the largest petal cutter. Thin and ball the curved edges using a ball tool. Insert a short length of 28-gauge wire (about 5cm (2in) long) into the point of each petal. Curl the upper edges of the petals with a bamboo skewer, as before, and dry over an upturned apple tray.

13 The next day, when all the petals are dry, use a length of dental floss and bind the seven smaller petals around the rose in an overlapping fashion. Repeat this step with the eight larger petals.

14 Bind the stem of the rose with florists' stem tape and trim the wires. Dust the centre of the flower with petal dust.

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# Birthday

DECORATIONS





## Indian inlaid cake

By Christine Flinn

### FOR THE CAKE

one 17.5cm (7in) round cake, 7.5cm (3in) deep, covered in a layer of marzipan, followed by a layer of pink sugarpaste

25cm (10in) cake drum

### TO DECORATE

650g (1lb 6oz) pink sugarpaste

90g (3oz) pale jade sugarpaste

90g (3oz) jade sugarpaste

90g (3oz) green sugarpaste

240g (½lb) royal icing

edible liquid food colour (droplet) in old gold

### SPECIAL EQUIPMENT

simple leaf cutters

primrose cutter, 2.5cm (1in) diameter

vodka

scriber

plastic side scraper

palette knife

13mm (½in) round cutter

icing bags size 1 and 2

icing nozzles no. 1, 1.5 and 2

15mm (½in) satin ribbon

non-toxic glue stick

cash register receipt roll

masking tape

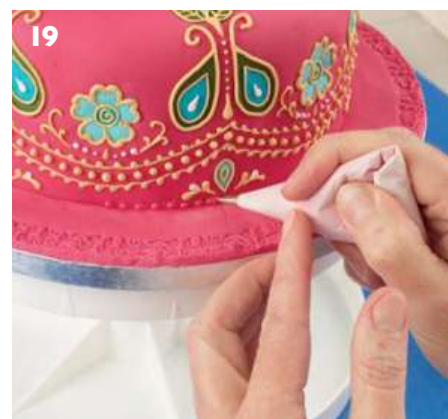
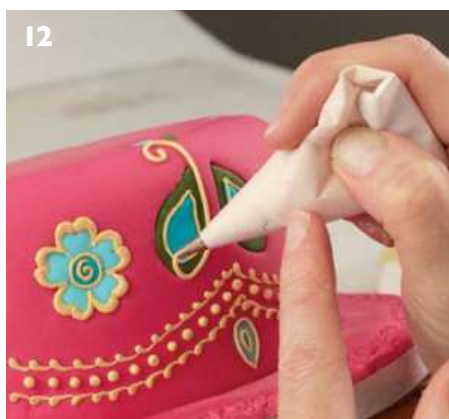
scallop design onto the cake. Remove the paper templates.

- 1 Take a strip of cash register receipt roll the same length as the cake circumference, plus an extra 13mm (½in). Fold it into six equal sections (don't incorporate the extra bit). Draw then cut a scallop in the folded strip.
- 2 Unfold the length of paper and wrap both pieces round the cake, leaving a 6mm (¼in) gap between the two strips. Secure the ends together with masking tape. Scribe the
- 3 Find the central point of the curve in the scalloped design. Use the primrose cutter to cut and remove the piece of sugarpaste from the cake covering.
- 4 Roll out a piece of pale jade sugarpaste using space bars, and cut out six primrose flowers. Lightly moisten the marzipan that is now visible inside the cut-out with vodka, insert the primrose and lightly smooth the surface. Repeat to inlay all six flowers.
- 5 Roll out a piece of jade sugarpaste using the space bars. Use the small round cutter to cut out six discs. Use the same cutter to remove the centres from the primrose flowers and inlay the jade discs. Repeat this process for the leaves and teardrop shapes.
- 6 Cut small bud shapes from the top of the cake and inlay pale jade, with a green leaf either side. Inlay one leaf before cutting the second out of the cake covering. Once the inlay is complete, cover the cake drum with sugarpaste and emboss the edges. Leave the icing to skin over for 24 hours.
- 7 Tilt the cake. Overpipe the scribed scallop lines with a curved teardrop shape in old-



This project is taken from *Piping On Cakes* by Christine Flinn, published by Search Press, RRP £12.99.





gold royal icing, with a No. 1.5 nozzle.

- 8 Pipe around the base teardrop inlays with a No. 1 nozzle and the same colour icing.
- 9 Pressure pipe around the edge of the primroses with a No. 1.5 nozzle and the same colour icing. Use a No. 1 nozzle and the same colour to outline the central disc.
- 10 Pipe a spiral on the central disc of each primrose with a No. 1 nozzle.
- 11 Pipe a row of evenly spaced dots between the two rows of curved teardrops with a No. 1.5 nozzle. Pipe two dots, one at the point of each scallop, then add one in the centre between them, and continue until you have a full, even decoration of dots.
- 12 Outline each large leaf with No. 1.5 nozzle in a spiral design as shown, and each inner leaf with a No. 1 nozzle.
- 13 Outline each bud with a No. 1.5 nozzle, then pipe the leaf veins with a No. 1 nozzle.
- 14 Outline the leaves with the No. 1.5 nozzle.
- 15 Pipe two gold teardrops using a No. 1.5 nozzle: one coming down between the large green leaves and one in the opposite direction between the top twirls.
- 16 Pipe five evenly spaced gold dots between

the two large leaves with the No. 1 nozzle. Begin with the two end ones, pipe one centrally in between, then further subdivide with one more in each gap.

- 17 Pipe a gold teardrop central beneath each inlaid primrose with a No. 1 nozzle. Pipe three white dots, graduating in size, either side of the teardrop, using a No. 1 nozzle.
- 18 Pipe a white teardrop in the centre of each of the large inlaid leaves using the No. 1 nozzle. Pipe a further small white teardrop at a 45 degree angle either side of the small inlaid teardrops around the base of the cake, using the same nozzle.
- 19 Pipe five small white teardrops around the inlaid bud on the cake top edge with a No. 1 nozzle. Pipe two gold teardrops either side of the small white teardrops around the base of the cake, using a No. 1 nozzle.
- 20 Pipe three alternating gold 'C's either side of the inlaid primroses, using a No. 1 nozzle.
- 21 Take a walnut-sized piece of pink sugarpaste and dip it into a glass of water. Knead it, dip it again, then knead it a second time.
- 22 Transfer the piece of sugarpaste to a plastic side scraper and continue to add water

with a palette knife. Paddle the sugarpaste each time you add water. Once the paste is soft enough to pipe with, use it to fill a size 2 piping bag with a No. 2 nozzle.

- 23 Pipe a snail's trail around the base of the cake with the let-down pink sugarpaste. Finish the cake by attaching a 15mm (½in) satin ribbon to the edge of the cake drum using a non-toxic glue stick.

#### HOW TO PRESSURE PIPE

- 1 By applying steady pressure to a filled piping bag, holding it in the same place at a 90 degree angle to the surface of the icing, you can make a piped dot fatten, giving the illusion that it was created using a larger piping nozzle.
- 2 Likewise, applying steady pressure to the bag while the nozzle is dragged slowly over the icing surface at a 35 degree angle, it can appear it was created with a larger nozzle.
- 3 By combining these two techniques, altering the angle to 35 degrees instead of 90, you can create a teardrop with a pointed end. If the final piping action causes the piped line to snap, move the piping bag faster in relation to the amount of pressure that you are applying.



## It's a dog's life

By Linda Glaysher from Cake Craft World  
([www.cakecraftworld.co.uk](http://www.cakecraftworld.co.uk))

### FOR THE CAKE

**your choice of round cake, covered in green sugarpaste, on a cake board wide enough to fit the paw prints and dogs**

### TO DECORATE

**Sattina 3-in-1 modelling paste**

**royal icing**

**selection of blossom tint dusts**

**selection of paste colours/edible paints**

### SPECIAL EQUIPMENT

**FMM 'It's More Than A Bird House' and 'Picket Fence' cutters**

**Karen Davies 'Dogs By Alice' mould**

**circle plunger, metal alphabet and number cutters**

**woodwork texture sheet**

**rolling pin**

**cornflour pouch**

**flat palette knife**

**paint palette**

**fine paintbrushes**

### FOR THE DOGS

**1** The Karen Davies 'Dogs By Alice' mould is so flexible and easy to use that you can actually use sugarpaste in the mould if the dogs are going to lie flat on your cake or around the sides. However, if you want your dogs to stand up, as we have done, use a modelling paste like Sattina 3-in-1 so the icing sets hard.

**2** Dust the mould with cornflour; then turn the mould over and give it a good tap on your work surface so that any excess cornflour falls out. Take some modelling paste, knead well so that it's smooth and pliable and roll into a ball. Push into the mould and press firmly so that the icing reaches into every crevice and completely covers the mould. Slice away the excess paste with a flat palette knife, starting from the centre and working outwards. Turn the

mould over and the dog should pop out easily. Remember the mould is flexible, so you can bend it back to help ease the icing out. Leave the dogs to set hard overnight.

**3** It's always easier to paint from a reference, so search out some images of dogs before you start. You can use edible dusts, paste colours or edible paints, whatever you have to hand really – we used a selection of dusts and paste colours. To create soft shading, rather than block colour, use a soft brush and blossom tint dusts. Pour a little dust onto some kitchen roll, dip the brush into the dust and brush softly over the dog where required. To paint block areas or smaller features, we mixed a little water and paste colouring together in the palette before painting. It's really important to have a good brush with a fine point when painting small areas.





#### FOR THE KENNEL AND PICKET FENCE

- 4 The kennel is actually cut out using FMM's 'It's More Than A Bird House' cutter set. Colour and roll out some modelling paste to about 2mm thick, press a wood effect texture sheet onto the icing, then roll over firmly with a rolling pin to emboss the grain pattern onto the icing. Cut each section out and leave to dry overnight. To assemble the kennel, pipe a thin line of royal icing along the edge of each section, press together and hold for a few minutes before leaving to dry.
- 5 Use FMM's 'Picket Fence' cutter and a wood effect texture sheet to decorate the side of the cake. You can use sugarpaste, although modelling paste is less stretchy and therefore easier to work with.

#### FOR THE PAW PRINTS

- 6 To create the little paw prints around the cake we used plunger circle cutters. The great thing about these cutters is that you can cut out the small circles and plunge them directly onto the cake so that the shapes do not distort.

**TIP** When using moulds or rolling out icing, a cornflour pouch makes life really easy. When tapped into a mould it sprinkles a fine covering of cornflour into all the crevices, ensuring that the icing can be easily released. You can also dab it on your hands to stop them getting sticky or on your worktop when rolling out icing for flowers, models etc.







By Sherry Hostler of The Cake House  
([www.thecakehouse.biz](http://www.thecakehouse.biz))

#### FOR THE CAKE

**three 20cm (8in) round sponge cakes, filled with buttercream and crumb coated**

#### TO DECORATE

**250g (8¾oz) red sugarpaste**

**250g (8¾oz) pink sugarpaste**

**1.5kg (3lb 5oz) white sugarpaste**

**250g (8¾oz) yellow gold sugarpaste**

**50g (1¾oz) bright yellow sugarpaste  
buttercream coloured a golden yellow**

**100g (3½oz) pastillage powder**

**royal icing**

**blue and dark blue paste colouring**

**edible glue**

**edible silver paint**

**white vegetable fat**

**Ferrero Rocher (several)**

**seedless strawberry jam**

#### SPECIAL EQUIPMENT

**30.5cm (12in) square cake board**

**15cm (6in) round cake card**

**non-stick rolling pin**

**smoother**

**small paintbrush**

**sharp knife**

**length of white ribbon to go around  
the cake board**

**1 plastic dowel**

**nozzle Wilton 234 and piping bag**

**4cm (1.5in) square cutter**

**fork**

## Spaghetti and meatballs birthday cake

**1** Using a kitchen fork, make your own fork template, by drawing around it and cutting it out.

**2** Roll out the red, pink and 250g (8¾oz) of white sugarpaste on a surface lightly dusted with icing sugar to about 3mm (⅛in) thickness and cut out lots of squares. Brush your cake drum with a little water and cover it with the squares of sugarpaste, alternating the colours to get a chequered look. Use the smoother to create an even surface. Cut off any excess and allow to dry overnight.

**3** Mix up about 100g (3½oz) of pastillage powder following the packet instructions, then roll out thinly on a lightly greased surface. Cut carefully around your fork template with a very sharp knife. Rest the cut out pastillage shape on top of your kitchen fork to set for 24 hours. This will help it gain the correct shape as it dries.

**4** Level off each cake and stack one on top of the other. Using a serrated knife, carve the three stacked levels of cake into a curved bowl shape and give the entire thing a crumb coat with buttercream.

**5** Adhere the cake to the cake card with a little buttercream and fix to the cake board.

**6** Set aside 250g (8¾oz) of white sugarpaste. Dust a surface with icing sugar and roll out the rest of the white sugarpaste to a 3mm (⅛in) thickness, so that it is large enough to cover the cake. Lift the sugarpaste over the cake and smooth down with your hands. Use the smoother to create an even surface and cut off any excess.

**7** Roll out the rest of the white sugarpaste into a long strip which measures about 66cm (26in) by 5cm (2in). Carefully attach this around the top edge of the cake, using a little edible glue to stick it on. Set aside to harden slightly for around 24 hours.

**8** Once everything has set, you can paint the bowl design onto the cake. You can use any pattern you wish. It is also time to paint the fork silver.

**9** Insert the plastic dowel into the centre of the cake so that it sticks quite far out of the top. You may need to trim this, depending on how high you wish your spaghetti to be. Wrap most of the yellow gold colour sugarpaste around the dowel, using edible

glue to attach it. Roll out lots of long worms of the yellow gold sugarpaste and position these all around the sides of the sugarpaste covered dowel. Put a small dab of royal icing on the very top of the dowel and spaghetti and secure the fork to it. You may have to hold this in place while the royal icing dries. Once it is dry, roll out some slightly shorter worm shapes of the sugarpaste. Stick these on and over the top of the fork – this will also help secure it in place.

**10** Position the Ferrero Rocher around the top of the cake. Fill your piping bag and nozzle with buttercream and pipe swirls of spaghetti all around the chocolates.

**11** Grate the bright yellow sugarpaste and sprinkle the grated pieces over the top of the dish to resemble Parmesan cheese.

**12** Stick one Ferrero Rocher to the cake board, with a couple of worms of golden yellow sugarpaste and some grated yellow sugarpaste. Pour a little strawberry jam over the top to resemble tomato sauce.

**13** Add the ribbon around the sides of the cake drum to add a nice finish.



## Chocolate butterfly cupcakes

By Carol Deacon

Makes 12

### FOR THE CUPCAKES

12 of your favourite recipe cupcakes

### TO DECORATE

3-4 sheets edible wafer paper

120g (4oz) milk chocolate

120g (4oz) white chocolate

12 cupcake wrappers

750g (1lb 10oz) buttercream

### SPECIAL EQUIPMENT

pencil

scissors

small bowls for melting chocolate

2 teaspoons

paper towels

cereal box

- 1 Fold a sheet of edible wafer paper in half and place the folded edge on a butterfly template you've drawn and cut out.
- 2 Trace the butterfly wing outline and cut it out. Open up your butterfly and place it to one side.
- 3 Repeat, making as many edible wafer butterflies as you need and perhaps a couple of spares.
- 4 Make a mould for your butterflies to set on by cutting a section out of a cereal box that retains a right-angled edge.
- 5 Melt the milk and white chocolate in two separate bowls.
- 6 Take a butterfly and gently spoon a little of both of the chocolates onto just one side of the butterfly.
- 7 Press the butterfly together to spread the chocolate onto the other side.
- 8 Open the butterfly up so that its wings form a V shape and place onto the cereal box angle to set.
- 9 When they are ready, pipe or spoon some buttercream onto the top of your cupcakes and place a butterfly on top.

**TIP** You can speed up the time it takes the butterflies to set by placing them into the freezer or refrigerator for a short while. If you want to add more decoration, place a little melted chocolate in a piping bag and pipe a few swirls on the butterflies once they're set.



This recipe is taken from *Fabulous Party Cakes And Cupcakes* by Carol Deacon, published by Tuttle Publishing, priced £8.99.



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By Lindy Smith

## FOR THE CAKE

**10cm (4in) ball cake**

## TO DECORATE

**250g (9oz) royal icing, plus extra icing sugar to thicken if needed**

**50g (2oz) pale dusky pink flower paste**

**350g (12oz) pale dusky pink sugarpaste**

**100g (3½oz) pale dusky pink modelling paste**

**edible dusts – superwhite, rose and snowflake lustre**

**buttercream**

**sugar glue**

**white vegetable fat (shortening)**

## SPECIAL EQUIPMENT

**20cm (8in) round mirror cake board**

**vintage botanical stencil**

**lisianthus petal cutter**

**random veining tool**

**sugar shaper**

**18-gauge white floristry wire**

**small posy pick**

**no. 2 piping tip**

**soft dusting brush**

**waxed paper**

## STENCILLING THE MIRROR BOARD

- 1 Colour the royal icing by adding a little superwhite edible dust, then pink and cream paste colours to make a pale, warm pink. Adjust the consistency if necessary – the icing should be firm enough not to seep under the stencil or flood the pattern once the stencil is removed, but not too firm that it's hard to spread smoothly. Add icing sugar to thicken or cooled boiled water to soften.
- 2 Position the stencil slightly off centre on the mirror board. Place the coloured icing in the centre of the stencil, so that the weight of the icing acts as an anchor, preventing the stencil from moving. Using a cranked handled palette knife, carefully begin spreading the icing out from the centre with long radial strokes that go right to the stencil edge. Remove any remaining icing on the knife at the end of each stroke.
- 3 Once the stencil is completely covered, work towards achieving an even thickness of icing, removing any excess with more careful strokes. Once you are happy with the finish, carefully peel the stencil away.

## Perfume perfection

### CREATING THE BUD STOPPER

- 1 Roll a 2cm (¾in) ball of flower paste in your hand, then place the edge of the top hand next to the ball and roll backwards and forwards until it turns into a cone.
- 2 Cut a white wire into thirds. Carefully place the end of a piece of wire in a naked flame until it is red hot, then quickly insert it into the base of the flower paste cone (the heat melts the sugar and sets the cone securely on the wire). Pinch the paste down the stem and roll between your fingers to thin and shape. Leave to dry completely.
- 3 Very thinly roll out some of the flower paste. Use the largest cutter from the lisianthus set to cut out five petals. Turn the petals over and place on a foam pad. Use a ball tool to stroke around the edges of each petal, pressing half on the petal and half on the pad to soften and frill the edges slightly.
- 4 Turn the petals back over and add texture by rolling over each with a random veining tool, placing the point of the tool at the base of the petals and pressing down gently while rolling the tool in a radial movement.
- 5 Cover the dried flower paste cone with sugar glue. Place a textured petal on the cone, so the cone base rests on the petal base. Stick half the petal vertically to the cone and wrap fairly tightly round the cone to start an anti-clockwise spiral, making sure the cone centre is not visible.
- 6 Paint the section of petal stuck to the cone with sugar glue and place on top of the second petal. Wrap the second petal over the first. Add the remaining three petals in the same way, tucking the last petal under. Adjust the position of the petals as necessary to create a tight spiral.
- 7 Dust the edges of the petals with the rose dust. If desired, set by passing the flower briefly through steam. Put to one side.

### COVERING THE CAKE

- 1 Level the two cake halves and stick together with buttercream (or chocolate ganache) so that the cake makes a perfect sphere. Place on waxed paper and coat with buttercream.
- 2 Roll out a sugarpaste circle to 5mm (¼in) thick, ideally using spacers, and the diameter of the cake's circumference. Place the paste over the cake, easing it round the base and pull up the excess to form two pleats.
- 3 Cut the pleats away with scissors and smooth the joins closed – they should disappear easily with the heat of your hand. Trim excess paste away from the base. Use a smoother, then a hand to smooth the

cake surface with vertical strokes. It's worth doing – the paste won't dry out if worked continually. Set the cake aside to dry.

### ART NOUVEAU DECORATIONS

- 1 Roll a 2.5cm (1in) ball of sugarpaste, position this on top of the covered cake and flatten the top with a smoother.
- 2 Add a little white vegetable fat to the modelling paste to stop it getting too sticky, then dunk the paste into a container of cooled boiled water and knead to incorporate. Repeat until the paste feels soft and stretchy like chewed chewing gum.
- 3 Insert the soft paste into a sugar shaper barrel, then add the large round disc and reassemble the tool. Depress the plunger to expel air and pump the handle to build pressure until it 'bites'. The paste should squeeze out easily and smoothly. If not, the consistency is probably wrong, so remove the paste and add more fat/water.
- 4 Wrap the resulting paste around the base of the cake and trim to fit with a craft knife.
- 5 Replace the disc in the shaper with the medium round disc and squeeze a few lengths onto a work surface. Change the disc to the small round disc and squeeze out more lengths, then allow them to firm up a little. Meanwhile, take a paintbrush and dip it into sugar glue, then referring to the photo, start to freehand paint one or two of the sections of the pattern onto the cake.
- 6 Pick up the lengths and place onto the glued pattern, trimming to fit as necessary with a craft knife.
- 7 Once the sections you are working on are complete, flatten parts of the soft paste loops with your finger to give the design a more art nouveau feel.

### THE FINISHING TOUCHES

- 1 Insert a small posy pick into the centre of the stopper and place the prepared lisianthus bud in position. Add a ring of paste around the base of the flower to neaten the appearance, by using the sugar shaper and the medium round disc.
- 2 Replace the disc in the sugar shaper with a no. 2 piping tube and squeeze two lengths – your paste needs to be very soft. Place one length around the cake base to neaten the join between the trim and the cake, and another around the base of the stopper.
- 3 Using a soft dusting brush, dust the entire cake with the snowflake lustre dust to give the cake an attractive subtle shine.
- 4 Finally, transfer the decorated cake to the prepared decorated mirror board.









# Patchwork owl

By Lindy Smith

## FOR THE CAKE

one 25.5cm (10in) square cake, 7.5cm (3in) high

## TO DECORATE

sugarpaste – 800g (1lb 12oz) lime green; 500g (1lb 2oz) pale green; 700g (1lb 9oz) ivory; 400g (14oz) purple

modelling paste – 75g (2½oz) each of mid pink, lavender and pale green; 50g (2oz) each of pale pink, purple, olive green and pale blue; 25g (1oz) each of very deep pink, dark grey, ivory and lime green; 100g (3½oz) orange

buttercream

sugar glue

## SPECIAL EQUIPMENT

35.5cm (14in) round cake board

15mm (½in) wide purple ribbon

non-toxic glue stick

owl template (see page 113)

stencils – daisy and forget-me-not; daisy lattice; contemporary wave cake top; retro circle; peony

cutters – strawberry and flower from cupcake set; large flat floral; Chinese scroll set; 10cm (4in), 9cm (3½in), 4.3cm (1½in), 3cm (1¼in) and 2.3cm (1in) circles; 8.5cm (3¾in) large sunflower plunger; 6.5cm (2½in) rose

pipings tips – nos. 1, 4, 16, 17 and 18

embossers – flower embossing stamps; butterflies; bees; lace; small flowers; cherries

perfect pearls 8mm (¼in) mould  
waxed paper

## COVER AND DECORATE THE BOARD

- 1 Roll out the lime green sugarpaste to a thickness of 5mm (¼in), ideally using spacers, and use to cover your cake board. Trim the soft sugarpaste to size and immediately position the daisy and forget-me-not stencil on the board, so that the flowers lie over the edge of the board.
- 2 Place a smoother on top of the stencil and press down firmly, so that the sugarpaste is forced up to the upper surface of the stencil. Repeat, repositioning the smoother so that the entire pattern of the stencil is embossed into the soft sugarpaste. Move the stencil and repeat until the board is ringed with self-coloured flowers. Re-trim the board as required to give a neat finish.
- 3 Set aside to dry. Once dry, add the purple ribbon to the board using a non-toxic glue stick to attach it.

## CARVING THE CAKE

- 4 Enlarge the owl template on page 113 to give the owl a height and width of 24cm (9½in). Cut out from waxed paper.
- 5 Level the cake, then place the template on top, securing it with cocktail sticks (toothpicks). Using a sharp carving knife, cut vertically through the cake around the template edge.
- 6 Insert cocktail sticks along the inner edges of the wing lines. Mark the meeting points of the two eyes with cocktail sticks, then carefully lift the template off the cake, leaving the cocktail sticks in place.
- 7 Carefully push the 9cm (3½in) circle cutter twice into the cake to a depth of 1.5cm (½in) to mark the position of both eyes.
- 8 Take a sharp carving knife and dome the tummy area by cutting from the centre down to the cocktail sticks marking the wings and the marked eyes. Round the lower edge to give a smooth curve, referring to the finished cake.
- 9 Remove all the cocktail sticks and carefully shape each wing. Next, curve the top of the head, the area above and to the side of the owl's eyes.
- 10 Once you are happy with the overall shape of the cake, insert the point of a small sharp knife from the outer edge of the eye into the centre and carefully cut around the eye to remove a shallow cone shape. Repeat for the second eye.

## COVERING THE CAKE

- 11 Place the cake on waxed paper and spread a thin layer of buttercream over just the tummy area to stick the sugarpaste.

- 12 Knead the pale green sugarpaste to warm and roll out, ideally between 5mm (¼in) spacers. Place the centre of the daisy lattice stencil on one corner of the paste. Using a smoother, press down firmly to force the soft sugarpaste up to the upper surface of the stencil. Pick up the paste and place on the buttercream, so that the daisy pattern is positioned directly under the owl's right eye. Ease in the paste's fullness around the base and cut away the excess paste adjacent to the wings and eye with a palette knife. Place a smoother against the base of the cake, press down to create a neat cutting line and remove the excess with a palette knife.

- 13 Cover one wing with buttercream. Roll out some of the ivory sugarpaste and cut one edge straight. Pick up the paste and place over the wing, so that the straight edge rests on the waxed paper on the outside base of the wing. Using a pair of scissors, roughly remove the excess paste that overlaps the pale green sugarpaste, then cut to size using a craft knife, so that the sugarpaste colours abut. Repeat for the second wing.

- 14 Cover the top of the head with rolled-out purple sugarpaste, randomly embossed with a flower design. Ease in the fullness and trim. Use the 9cm (3½in) circle cutter to remove the purple sugarpaste from the eye area and replace it with a slightly larger circle – the size will depend on how deeply you have carved the eye socket, I used a 10cm (4in) cutter.

## THE PINK HEART

- 15 Cut out a heart shape for the owl's front from waxed paper or similar.
- 16 Thinly roll out the mid-pink modelling paste, ideally using 1mm spacers, slightly larger than the heart. Place the contemporary wave stencil on top. Use a smoother to press down, so that the paste is forced up to the upper surface of the stencil. Repeat, repositioning the smoother so that the entire pattern is embossed. Cover with a stay fresh mat to prevent the paste from drying out.
- 17 Thinly roll out the pale pink modelling paste, place over the large flat floral cutter and roll over the paste with a rolling pin, then rub a finger around the edge of the cutter to achieve a clean cut. Turn the cutter over and remove the shape with the help of a paintbrush. Repeat to make three. Using the trimmings, cut out a selection of circles using the nos. 16 and 18 piping tips.
- 18 Position the flat florals and small circles



on the textured mid-pink paste, using the heart template to aid placement. Use the teardrop cutter from the flat floral set to remove sections from each flower to create a large broderie anglaise look. Remove the centres of each circle using the nos. 17 and 4 piping tips.

**19** Place the heart template on top of the broderie anglaise pattern and use a craft knife to cut out the pink heart. Attach to the centre of the owl's front as shown in the photo of the finished cake.

## THE OWL'S SIDES

**20** For the purple polka dot patchwork section, thinly roll out the purple modelling paste, ideally between 1mm spacers, so that it is the same thickness as the heart. Place the heart template on one side of the paste and use a craft knife to cut away this part of the heart outline. Position the paste so that it abuts the heart on the cake. Cut away the excess paste from the wings and base carefully with the craft knife and make a vertical cut at the base of the heart.

**21** Remove circles using the no. 18 piping tip and replace with olive green ones.

**22** For the strawberry patchwork, thinly roll out the lavender paste and emboss with the strawberry cutter. Cut the paste as for the other side and position and trim as before. Very thinly roll out some deep pink, dark grey and ivory modelling pastes and cut out the relevant strawberry parts and some ivory hearts. Attach in place on the cake and emboss each heart with a small flower embosser.

## THE WINGS

**23** Starting on the owl's left-hand inner wing sections, thinly roll out some pale green modelling paste and use one of the suggested stencils to add texture. Cut one edge of the paste straight and position this on the owl's wing, so that it neatly abuts the

decorated tummy and sides of the owl. Cut away the paste along the top of the wing with a craft knife so that it forms a neat curved shape.

**24** For the top blue section of the wing, thinly roll out the pale blue modelling paste into a strip and randomly emboss with a flower embosser, leaving space between the flowers. Cut one edge straight and place on the cake against the pale green inner wing section. Using a craft knife, cut the paste from the tip of the wing up to the eye to create a pointed feather shape, as seen on the finished cake. Use the five-petal flower cutter from the flat floral set to cut out flowers from the deep pink modelling paste and attach to the cake in the spaces between the embossed flowers. Use the no. 16 piping tip to remove the centre of each dark pink flower to reveal the ivory sugarpaste below. Emboss around each cut-out circle with the end of a no. 1 tip.

**25** Emboss some mid-pink modelling paste with butterflies and add to the cake as in the previous step, again cutting the paste into a feather shape on the cake itself.

**26** Finish off the wing by adding an olive green section and then cutting and replacing circles with a no. 17 piping tip.

**27** Decorate the second wing in the same way using the suggested pastes, cutters, embossers and stencils or ones from your own tool box.

## THE EYES

**28** Thinly roll out all the modelling paste colours needed to create the eyes and use the appropriate cutters to cut out two of each shape.

**29** Attach the large lavender sunflowers centrally in the eye sockets, ensuring that the petals are evenly spaced. Add the pale blue rose on top.

**30** Roll a 10g (1/4 oz) ball of ivory sugarpaste for

each eye, flatten it slightly and add to the centre of the hollow to give the eyeball a domed shape. Then attach the cut circles in place. Experiment with the position of the light spot, as this can really enhance your owl's appearance and expression.

## THE BEAK AND FEET

**31** For the beak, roll 20g (3/4 oz) of the orange modelling paste into a ball. Place the edge of the top hand next to the ball and roll the ball backwards and forwards until it turns into a cone. Attach in place on the owl with sugar glue, referring to the finished cake photo for placement.

**32** For the feet, roll six orange modelling paste cones using 10g (1/4 oz) of paste for each. Attach to the base of the owl with some sugar glue.

## THE FINISHING TOUCH

**33** Transfer the cake to the decorated board to complete.





This project is taken from *Cookie Craft* by Valerie Peterson and Janice Fryer, published by Storey Publishing, RRP £8.99.

## Girlfriend cookies

By Valerie Peterson and Janice Fryer

### FOR THE BISCUITS

use your favourite cookie recipe to bake cookies in the desired shapes

### TO DECORATE

royal icing colours – white, cherry and pink. Consistency needs to be different for piping (firmer) and flooding (runnier)

coloured sugar

white dragees

liquorice lace

corn syrup

### SPECIAL EQUIPMENT

piping bags and nozzles for piping  
plastic squeeze bottle for flood icing

oval cutter

- 1 SMALL PURSE** Prebaking: Use small flat-bottomed oval cutter to create the handle. After baking, layer 1: Pipe and flood the purse rectangle; let dry. Layer 2: Pipe the purse outline and flap; pipe dots for the handle and detail. If desired; affix dragee with piping icing for the clasp.
- 2 SHOPPING BAG** Prebaking: Cut out holes for the liquorice handle using a drinking straw. After baking, layer 1: Pipe and flood; let dry. Layer 2: Lace liquorice whip through the holes; tie a knot in the back of the cookie; pipe lettering.
- 3 FROSTY COSMOPOLITAN** Pipe and flood 'drink' portion; carefully paint corn syrup on remainder of the cookie; sprinkle entire cookie with sanding sugar; let dry.
- 4 SHIRLEY TEMPLE** Pipe and flood; flood cherry icing on the wet flood.

- 5 SPARKLING PURSE** Layer 1: Pipe and flood purse body and handle; sprinkle sugar on the wet flood; let dry. Layer 2: Pipe outline detail; affix dragee with piping icing for the clasp.

- 6 COLLARED DRESS** Layer 1: Pipe and flood; let dry. Layer 2: Pipe detail.

**TIP** Flooding is achieved by piping an outline shape first, then flooding it with runnier icing. Squeeze the icing into the centre of the shape, so it spreads out, and use a toothpick to coax it into covering the whole area. Burst any air bubbles with the toothpick end. Unless you're flooding on wet flood (as in step 4), flood icing needs 2-3 hours drying time before adding other decorations, and 24 hours to fully set.





## Brush embroidery bliss cake

By Fiona Pearce

### FOR THE CAKE

enough cake to cut out four 20cm (8in) rounds about 4cm (1½in) high

### TO DECORATE

800g (1lb 12oz) buttercream

1.4kg (3lb 1oz) duck egg sugarpaste

7 tbsp royal icing in a piping bag fitted with a no. 2 round piping tip

### SPECIAL EQUIPMENT

20cm (8in) round cake card

20cm (8in) round cake board

ribbon or lace (at least 70cm (27½in) long and 3cm (1¼in) wide)

double-sided tape

rose patchwork cutter

fine paintbrush

### PREPARING THE CAKE

1 Trim the crust off the cake with a serrated knife. Place the round cake card on top of the cake and cut around the card, being careful to hold your knife straight and not at an angle. Repeat this step to cut out four rounds of cake. If the rounds are not even in height, gently pull a cake leveller through each one to make them uniform.

2 Use a spatula or palette knife to spread the buttercream evenly onto the first layer of cake. Try not to add too much, otherwise it will ooze out of the side of the cake. Add the next two layers of cake on top, spreading buttercream in between them as before, then top with the final layer of cake.

3 The next stage is to 'crumb coat' the cake to hold the crumbs of cake in place. Place the cake on a turntable, if you have one, to make it easier to turn the cake as you are applying the buttercream. Spread buttercream over the side and top of the cake with the spatula. It is easiest to add more buttercream than you need to start

with and then scrape off any excess once it has been applied evenly to the whole cake. Aim to spread the buttercream over the cake so that it is thin enough for the crumbs to show through.

4 Place the cake in the fridge until the crumb coat has set (usually about 1 hour). This will make the cake firm so that it is easier to apply the sugarpaste covering.

5 Once the crumb coat has set, knead the duck egg sugarpaste well until it is soft and pliable. Using a large non-stick rolling pin, roll out the sugarpaste in a rough circle shape on a non-stick board until it is about 5mm (¼in) thick. Lift the sugarpaste off the board with the rolling pin and lay it gently over the cake.

6 Use your hands to smooth the paste over the top and down the side of the cake. Try to work as quickly as possible to make sure that the sugarpaste doesn't tear on the edge of the cake. As the sugarpaste is smoothed down the side of the cake, you may find that it starts to form pleats





towards the base of the cake. If so, gently lift the sugarpaste away from the side of the cake and smooth it down, so that it lays flat against the cake. Don't smooth over the top of pleats, otherwise it will leave creases in your sugarpaste.

- 7 Trim off any excess paste from around the base of the cake with a small sharp knife.
- 8 Use a smoother – preferably two if you have them – to polish the top and side of the cake. This will help press out any air bubbles that may be trapped under the sugarpaste and will give your cake a nice smooth finish.
- 9 Attach the cake to the cake board with some royal icing.
- 10 Trim the cake and cake board with ribbon, securing it in place with double-sided tape. The ribbon should cover the join between the cake board and the cake.

#### BRUSH EMBROIDERY

- 11 Press the rose patchwork cutter into the side and top of the cake where you intend

to add the brush embroidery effect. You will need to do this before the sugarpaste has dried, otherwise the paste will crack. After removing the patchwork cutter, you will see an embossed pattern of the tea rose, which will act as the template for your brush embroidery design.

- 12 Pipe royal icing around the outside edge of the tea rose. You may wish to pipe only a small section at first, to prevent the royal icing from drying out before you have time to paint it.
- 13 Use a damp fine paintbrush to drag the royal icing towards the centre of the tea rose. It is best to work in quick, short strokes to achieve a feathered effect. Clean the paintbrush with water frequently to create distinct lines of royal icing. Be careful to dab the paintbrush on kitchen paper (paper towel) after it has been cleaned in water to make sure that it is not too wet before applying it to the royal icing.
- 14 Repeat the technique for the inner sections of the tea rose until the design is complete.

- 15 Pipe some royal icing dots around the tea roses if desired to complete the design. Place the cake on a turntable if you have one. This will allow you to turn the cake without accidentally smudging some of the royal icing patterns before they have dried.

**TIP** You could include a (non-edible) brooch to the base of the cake for an extra decorative detail.



## Rotary dial telephone cake

By Zoe Clark

### FOR THE CAKE

one 18cm (7in) square cake made up of two or three layers, 10cm (4in) deep. Alternatively, use a 35cm (14in) square cake, baked to 4cm (1½in) deep (using 600g (1lb 5oz) butter sponge mix) from which you cut out three 18x13.5cm (7x5½in) pieces

### TO DECORATE

500g (1lb 2oz) ganache or buttercream  
30g (1oz) dark or white modelling chocolate  
1 kg (2lb 4oz) black sugarpaste  
5ml (1 tsp) CMC (Tylose)  
flower paste – 30g (1oz) black, 20g (¾oz) white, 20g (¾oz) grey and 35g (1¼oz) brown  
black edible pen  
45ml (3 tbsp) royal icing

### SPECIAL EQUIPMENT

one 30cm (12in) round cake board, covered with white sugarpaste  
5mm (¼in) foam board – one piece cut to 18x12.5cm (7x5in), one piece cut to 12.5x7.5cm (5x3in), one piece cut to 18x2cm (7x¾in)  
two 5cm (2in) round, 4cm (1½in) deep polystyrene cake dummies  
circle cutters – 8cm (3¼in), 5cm (2in), 4cm (1½in), 3.5cm (1⅜in), 3cm (1¼in), and 1.2cm (½in)  
two thin dowels or wooden skewers (optional)  
1.5cm (⅝in) oval cutter  
1.5cm (⅝in) black with white microdot ribbon

- 1 Cut your 18cm (7in) square cake down one side to make it 5cm (2in) wide, unless you are cutting from a 35cm (14in) cake. Sandwich the layers together with ganache or buttercream and attach the cake using more filling onto the 18x12.5cm (7x5in) foam board.
- 2 Make an 8cm (3¼in) mark with a small sharp knife, 9.5cm (3¾in) from the front of the cake. Repeat about 3.5cm (1⅜in) behind it. Make two slashes in between and perpendicular to the first two and at each end. There should now be a rectangular box visible on top.
- 3 Using the large serrated knife, carve slopes down the front and back of the phone, falling short at both ends to create a small ledge. Carve steeper slopes down the sides of the phone. When you are happy with the shape, cover the cake in ganache or buttercream and place in the fridge to firm up for about 20 minutes.
- 4 Soften a marble-sized piece of dark modelling chocolate, roll into a ball then flatten slightly. Cut one side so it has a flat edge and stick it onto the rectangular top





edge of the cake at one corner. Repeat this three more times for each corner to create the cradle for the handset. Roll two more marble-sized balls, mould them into rectangular pieces and position in between the prongs on each side to enable the handset to sit up above the phone, rather than against it.

**5** Cover the cake in black sugarpaste, taking care that the icing doesn't tear, especially around the protruding prongs at the top. Ensure the sugarpaste covers and hides the base foam board.

**6** Take the thin 18x2cm (7x¾in) piece of foam board and check it fits in the space for the handset, allowing for a 3-4mm (⅛in) gap on each side. Knead some CMC (Tylose) into 100g (3½oz) of black sugarpaste, and set it aside to harden for a few minutes. Roll it into a sausage shape the length of the foam board, before placing it on top and moulding it into the handle shape, using smoothers to help you achieve an even shape. Set aside to harden for about 1 hour.

**7** In the meantime, carve a dome shape into each of the polystyrene cake dummies. Carve out two flat slopes at about 45 degrees from the top of the domes – they need to be slightly wider than the width of the handle to allow for the icing once the ear and mouth pieces are covered. Check them against the underside of the handle to ensure they will fit.

**8** Cover both cake dummies with black sugarpaste. Roll out some black flower paste, the length of the circumference of the iced dummies, and cut two strips measuring 1cm (⅜in) wide to fit around the bottom. Trim and secure them in place with edible glue, keeping the seam below the base of the sloped edge. Set aside to dry for a couple of hours.

**9** Roll out 10g (¼oz) of white flower paste and cut out an 8cm (3¼in) circle using the

cutter. Set it aside to dry out a little. Roll out about 10g (¼oz) of black flower paste to 2mm thick and cut out a circle in the centre using a 8cm (3¼in) cutter. Cut out the centre with the 3.5cm (1⅜in) cutter then, using the smallest 1.2cm (½in) circle cutter, cut out 10 holes close to each other, beside the edge of the dial disc, leaving a gap between the first and last number hole. Roll out about 15g (½oz) of black flower paste to a 4mm (⅛in) thickness and cut out a 4cm (1½in) circle.

**10** Place the large black disc with the cut out number holes over the white disc and write in the numbers using a black edible pen. Lift the black dial off and secure the white dial to the cake using edible glue, followed by the 4mm (⅛in) thick, 4cm (1½in) black disc. Allow it to set for a minute or two before attaching the main dial.

**11** Roll out a marble-sized piece of grey flower paste, cut out a 3cm (1¼in) circle and secure it onto the centre of the dial. Cut a tiny oval from thinly rolled out white flower paste, secure on top of the grey disc and add a squiggle on top with black edible pen.

**12** Use royal icing to secure the 12.5x7.5cm (5x3in) foam board into the centre of the prepared cake board. Secure the phone cake on top of the boards using additional royal icing. Attach the handle with royal icing, using two thin dowels or wooden skewers to support it if it feels heavy and you feel it may sink into the cake, particularly if the sponge is soft and the icing is fresh. Add a little CMC (Tylose) to some black sugarpaste, roll out to a 4.5mm (¼in) thickness and cut out four rectangular pieces measuring 1.5x2cm (⅝x¾in) for the feet. Attach them to each corner under the base board using edible glue, then use royal icing to attach the ear and mouth pieces to the headset handle. Leave them to set for at least an hour. (You may need to hold

the ear and mouth pieces in place for a few minutes, or use a support, while they firmly attach themselves.)

**13** To make the cord, roll all of the brown flower paste into a long sausage shape, measuring 4mm (¼in) wide and at least 23cm (9in) long, using the smoother to form an even shape. Cut and attach one end of the cord onto the mouthpiece with edible glue and push the other end underneath on the same side, towards the back of the phone. Roll another length of cord to run from underneath the back of the phone to the back edge of the cake board and cut it neatly.

**14** Roll a large pea-sized amount of grey flower paste into another sausage and flatten it. Cut one end and shape the other end into a blunt point. Attach using edible glue with the pointed end up over the dial between the one and the zero.

**15** Thinly roll out some black flower paste, cut out two 5cm (2in) circles and attach them to the underside of the ear and mouth pieces using some water or edible glue. Mix 2.5ml (½ tsp) of black sugarpaste with a small amount of water to form a paste and put it into a small piping bag. Pipe around the join of the ear and mouth pieces and the handle if there are any gaps, smoothing the paste with a damp brush as you go. Finish by securing some ribbon around the base board.



## Daisy the cow

By Maisie Parrish

### FOR THE COW

sugarpaste – 8g ( $\frac{1}{4}$ oz) teddy bear brown, 7g ( $\frac{1}{4}$ oz) pink, 5g ( $\frac{1}{8}$ oz) red, 3g ( $\frac{1}{8}$ oz) black

212g (7 $\frac{1}{2}$ oz) white modelling paste  
white vegetable fat (shortening)

Rainbow Dust pearlescent cerise edible paint

Rainbow Dust pink edible heart sprinkles  
edible glue

### SPECIAL EQUIPMENT

3cm (1 $\frac{1}{4}$ in), 2cm ( $\frac{3}{4}$ in) circle cutters

6mm ( $\frac{1}{4}$ in), 1cm ( $\frac{3}{8}$ in), 13mm ( $\frac{1}{2}$ in) blossom cutters

7.5cm (3in) cake card

modelling toolkit

textured rolling pin (optional)

### FOR THE BODY

1 For the cow you need 127g (4 $\frac{1}{2}$ oz) of white modelling paste. Take off 43g (1 $\frac{5}{8}$ oz) and roll into a cone shape for the body. Keeping the shape upright, push a piece of dry spaghetti down through the centre, leaving 2cm ( $\frac{3}{4}$ in) showing at the top.

2 Make the back legs using 24g (1oz) of white modelling paste rolled into a smooth sausage shape. Using a modelling knife tool, make a diagonal cut in the centre and press the other ends flat with your finger. Apply edible glue to the diagonal cuts and attach the legs to the sides of the body, gently curving them to shape. Push a short piece of dry spaghetti into the end of each leg.

3 Make the front legs in the same way, using a further 24g (1oz) of white modelling paste, this time positioning the diagonal cut on the shoulder at the top of the cone. Position the arms so the left arm is resting on the leg and the right arm is at the side of the cow. Push a short piece of dry spaghetti into the ends as before.

4 For the tail, use 3g ( $\frac{1}{8}$ oz) of the remaining sugarpaste rolled into a tapered cone shape.

Using the rounded end of a modelling knife tool, mark downward lines at the end of the tail and attach to the back of the cow.

5 To complete four hooves you will need 12g ( $\frac{3}{8}$ oz) of flesh sugarpaste divided equally into four. Roll each piece into a ball, then into a fat cone shape. Attach a hoof to the end of each leg, pushing them on firmly with the flat part of your finger and turning them outwards to give movement. Using the rounded end of the knife tool, mark a line in the centre of each hoof.

### FOR THE HEAD

1 To make the head, roll 43g (1 $\frac{5}{8}$ oz) of white modelling paste into a ball by rolling it on the work surface using your little finger; then indent half of the ball to form the head shape. Shorten the face by slicing off the front with the knife tool. Push two short pieces of dry spaghetti into the front of the head and two more into the sides to support the ears.

2 To make the nose, take 3g ( $\frac{1}{8}$ oz) of flesh sugarpaste and roll into a fat sausage shape. Flatten the shape with your finger and narrow in the centre. Attach to the front





of the face, making good contact. Push the end of a paintbrush into the top corners to form the nostrils, lifting upwards as you do so. Slip the head over the spaghetti at the top of the body and secure with edible glue.

- 3 To make the tongue, mix 1g ( $\frac{1}{8}$ oz) of red sugarpaste with 1g ( $\frac{1}{8}$ oz) of white modelling paste to create a deep pink shade. Take off a small amount for the tongue and roll into a flattened cone shape. Attach under the nose in the centre and set the leftover paste aside. From 1g ( $\frac{1}{8}$ oz) of white modelling paste, take off a small amount to make the bottom lip, roll into a flattened cone shape and attach underneath the tongue.
- 4 For the eyes, roll two small balls of white modelling paste and position them close together. Take off a tiny amount from 3g ( $\frac{1}{2}$ oz) of black sugarpaste and roll into two small balls for the pupils, then press them onto the white balls. Roll a thin tapered lace and apply over each eye to outline. Set the leftover black sugarpaste aside.
- 5 For the ears, equally divide the remaining 3g ( $\frac{1}{2}$ oz) of white modelling paste and shape each piece into a flattened cone shape. Add a pink inner to each ear using 2g ( $\frac{1}{4}$ oz) of pink sugarpaste equally divided, with each piece rolled again into a flattened cone shape. Attach to the centre of each ear, slightly flattening with your finger. Make straight cuts at the narrow ends with the knife tool and slip the ears over the spaghetti at the sides of the head.
- 6 Make the black markings using the leftover black sugarpaste, taking off small amounts and flattening between your finger and thumb to make irregular shapes. Add to the top of Daisy's ears and around her body.

#### FOR THE HEADBAND AND FLOWERS

- 1 For the headband, roll out the remaining mixed deep pink sugarpaste and cut out a strip measuring 3mmx4cm ( $\frac{1}{8}$ x1  $\frac{1}{2}$ in). Bend

in a curved shape, apply edible glue and place across the head between the ears.

- 2 To make the flowers, roll out 2g ( $\frac{1}{8}$ oz) of yellow sugarpaste and cut out two flower shapes using the 1cm ( $\frac{3}{8}$ in) blossom cutter. Using the 6mm ( $\frac{1}{4}$ in) blossom cutter, take out a further shape from yellow sugarpaste.
- 3 From 1g ( $\frac{1}{8}$ oz) of white modelling paste, use the blossom cutters to cut out 1cm ( $\frac{3}{8}$ in) and 6mm ( $\frac{1}{4}$ in) flower shapes. Attach the large white shape over the larger yellow shape and add a dot of yellow sugarpaste to the centre to form a flower. Add a dot of white modelling paste in the centre of the smaller yellow flower. Attach the flowers each side of the headband.

#### FOR THE CAKE

- 1 For the cake, mix 10g ( $\frac{1}{4}$ oz) of white modelling paste with 8g ( $\frac{1}{4}$ oz) of teddy bear brown sugarpaste. Roll out the mixed paste to a thickness of 1cm ( $\frac{3}{8}$ in) and use the cutter to take out two 3cm (1  $\frac{1}{8}$ in) circles, one for the top and one for the bottom of the cake.
- 2 Place the bottom layer on a cake card, then take 4g ( $\frac{1}{8}$ oz) of white modelling paste and soften with white vegetable fat. Roll into a ball and flatten, pulling out the sides to look like dripping cream, and attach over the top of the base. Roll out 5g ( $\frac{1}{8}$ oz) of red sugarpaste to make a jam layer, cut out a 3cm (1  $\frac{1}{4}$ in) circle, then place over the cream layer. Finally, add the top layer. Push a short piece of spaghetti into the centre of the cake, leaving 1cm ( $\frac{3}{8}$ in) showing at the top. Decorate the cake top with pink edible heart sprinkles.

#### FOR THE ROSE CANDLEHOLDER

- 1 For the candleholder, roll out 5g ( $\frac{1}{8}$ oz) of pink sugarpaste into a thin sausage shape and roll with the edge of a rolling pin to thin out. Take one end of the sugarpaste and curl it inwards, then open the edges with your finger to form the rose shape.

- 2 Make a straight cut at the end and slip the rose over the spaghetti in the centre of the cake. Using the end of your paintbrush, make a hole in the centre of the rose to allow the candle to be inserted. Paint the edges of the rose petals with pearlescent cerise edible paint.

#### FOR THE CANDLE

- 1 For the candle, add a little pink sugarpaste to 5g ( $\frac{1}{8}$ oz) of white modelling paste, roll out thinly and cut out a shape measuring 1x4cm ( $\frac{3}{8}$ x2  $\frac{3}{4}$ in). Run a line of edible glue down the centre and place a length of dry spaghetti on the top. Fold over the paste and cut off any excess as close to the spaghetti as possible.
- 2 Roll the candle on the work surface to shape, pinching out the top to form the wick. Leave some spaghetti showing at the base of the candle then insert it into the centre of the rose.

#### FOR THE PARTY CRACKER

- 1 For the cracker, you need 22g ( $\frac{3}{4}$ oz) of white modelling paste. Take off 5g ( $\frac{1}{8}$ oz) and roll into a sausage shape measuring 3.5cm (1  $\frac{3}{8}$ in) in length. Push a short piece of dry spaghetti through the centre, leaving a small amount showing at each end.
- 2 Make a textured covering by rolling out 5g ( $\frac{1}{8}$ oz) of white modelling paste and running a textured rolling pin over the surface. Cut a 4x3cm (1  $\frac{1}{2}$ x1  $\frac{1}{4}$ in) strip and glue around the sausage shape.
- 3 Make the frilled ends of the cracker using 12g ( $\frac{3}{8}$ oz) of white modelling paste rolled out and cut into six 2cm ( $\frac{3}{4}$ in) circles using a cutter. Frill around the edges to thin them out by placing the end of your paintbrush on the edge of the circle and gently rolling the brush into the paste using your index finger. Attach the frills together, one on top of the other, and secure over the spaghetti at the end of the cracker.



## IN THE KITCHEN WITH...

# The Meringue Girls

Alex Hoffler and Stacey O'Gorman, both trained chefs, create their sweet treats for weddings, PR events, VIP parties, gift boxes and more...

### Q When did you both start baking?

We've both been baking pretty much as long as we can remember; Stacey since she first got her grubby hands on a whisk at her Grandma's house when she was about 3! We've both studied food and also picked up lots of different skills on our travels around the world.

### Q When did you start working together?

We met in 2011 when we were both working in a kitchen in Hackney. We were in charge of cakes and desserts and the friendship blossomed!

*You can make meringues pretty much any colour, size or shape – we're working on an underwater seascape*

### Q Why did you decide to set up Meringue Girls?

It happened quite naturally really... We won a cookery competition and realised that we were on to something and went with it! We wanted out of the sweaty, male-dominated kitchen we were working in and felt really excited to be doing our own thing. Being partners gave us both the extra confidence we needed to just go for it... We bounced ideas off each other until we knew we'd hit the nail on the head.

### Q Why meringues in particular?

Mainly because we both love sweet things and saw an opportunity for something new. Macaroons, cupcakes and cake pops had all had their day, so it was time for a new sweet treat! You can also be really creative with meringue and that was something that really appealed to us both.

### Q What are your top tips for making bakes look as good as they taste?

We're all about colour, texture and height. We love topping our cakes with flowers, sparklers, chocolates, caramel shards – anything beautiful and delicious! Layering things up and creating new shapes just makes things that bit more exciting.

### Q How would you sum up the style of your bakes? What's your signature style?

Rainbow rustic is a phrase we always come back to – basically a mixture of

lovely bright colours but with all natural ingredients and outstanding flavours.

### Q What's the key to the perfect meringue?

Be patient and then move quickly! Adding the hot sugar to the stiff egg whites really slowly will give you a lovely stable meringue mixture that is really easy to flavour, colour and pipe however you want... Just get piping as quickly and as soon as you can after stopping the mixer.

### Q How do you create different colours and effects on your meringues?

We experiment, experiment and experiment! That's also the amazing thing about our team of amazing bakers – everyone has different ideas and new ways of approaching things, so we just have a bit of a play sometimes and see what we come up with.



### Q How would you use meringue to make a birthday cake to impress?

Oh, there are so many things you can do – kisses cascading down the side of the cake, tall and spiky meringue shards or baking a giant pavlova.

### Q What's the most impressive meringue display you've done to date?

The huge meringue mountainscape we built in Selfridge's window last year!

### Q Can you tell us all about your latest book?

It's a real labour of love and contains all our favourite recipes from the MG bakery! Everything from bliss balls and fruit roll ups, to the best jaffa cakes ever and incredible celebration cakes!

### Q Do you have a favourite recipe in there?

[Stacey:] My absolute favourite is the pistachio cake – so rich and delicious! Alex's is the show-stopper fairy floss cake. [See page 77.]

### Q How well are meringues suited to decorating cakes?

So well suited! You can make them pretty much any colour, size or shape you want – we're working on a really exciting underwater seascape for an order at the minute!

### Q What's next for you?

We're on the hunt for a shop in London and we also have big international plans...

Visit [www.meringuegirls.co.uk](http://www.meringuegirls.co.uk) to find out more.

The recipes on pages 75-77 are taken from *Meringue Girls: Everything Sweet* by Alex Hoffler and Stacey O'Gorman, published by Square Peg (RRP £18).





## Totes amazeballs cake toppers

By The Meringue Girls

### FOR THE CAKE

cake of your choice, covered in Swiss meringue or buttercream

400g (14oz) high-quality white chocolate, grated or chopped into very small pieces (or you could use candy melts, which don't need to be tempered, if you are in a rush)

Wilton oil-based food colouring

### SPECIAL EQUIPMENT

a silicone alphabet mould  
toothpicks

1 We discovered this silicone alphabet mould from a gorgeous blog called [cococakeland.com](http://cococakeland.com). These chocolate letters are a ridiculously cool way to make big, bold and edible cake toppers. Use to spell out your favourite words – TOTES AMAZEBALLS, I HEART CAKE.

2 First you need to temper your white chocolate. To do it the easy way, grate the chocolate and put roughly two-thirds in a microwave-safe plastic bowl (not glass – glass will conduct heat too much). Set the microwave on its lowest setting and heat for 10 seconds. Stir, then put back in for another 10-second burst. Repeat until the chocolate just melts when you stir it – around 5 bursts. Now add the remaining chocolate and stir until it too just melts – it may need another 5 seconds in the microwave.

3 Working quickly, add a couple of drops of oil-based food colour to the melted chocolate and stir to achieve your ideal colour. Then pour into your chosen letters in the mould. Carefully pop out any air bubbles with a toothpick and scrape off any excess from the top of the mould with a palette knife. Leave to set at room temperature – it may lose that wonderful tempered shine if you put it in the fridge.

4 If you are using candy melts, simply melt, fill the moulds, and set in the fridge.

You can stir flavours into the chocolate too – just make sure you use oil-based extracts without alcohol, to ensure the chocolate doesn't seize. You can also add freeze-dried fruits, such as raspberries and strawberries. When finished, use to decorate a show-stopper!

Macaroons, cupcakes and cake pops had all had their day, so it was time for a new sweet treat



# *The Meringue Girls*



*We love topping our cakes with flowers, sparklers, chocolates, caramel shards – anything beautiful and delicious*



## Fairy floss cake

By The Meringue Girls

Serves 12

### FOR THE CAKE

**400g (14oz) unsalted butter, slightly softened**

**400g (14oz) caster sugar**

**8 free-range eggs**

**400g (14oz) self-raising flour**

**75ml (2½fl oz) whole milk**

**grated zest of 2 unwaxed lemons**

**180g (6½oz) raspberries (frozen work well, but fresh are delish)**

### FOR THE BUTTERCREAM BASE

**280g (10oz) unsalted butter**

**560g (19½oz) icing sugar**

**3-4 tbsp milk**

### FOR THE YELLOW BUTTERCREAM

**2 tbsp good-quality lemon curd**

**(we like Waitrose Seriously Zesty)**

**yellow food colouring**

**(we used Sugarflair colour paste in Melon)**

### FOR THE PINK BUTTERCREAM

**a handful of fresh raspberries, squished**

**pink food colouring (we used**

**Sugarflair colour paste in Hollyberry/Pink**

### TO DECORATE

**Pashmak Persian fairy floss (can be bought from Harvey Nichols), or regular fairground candy floss (from Ocado)**

**yellow and pink ombré chocolate disks (see below)**

**indoor sparklers**

### FOR THE OMBRÉ CHOCOLATE DISKS

*Makes 24*

**200g (7oz) high-quality white chocolate, chopped into very small pieces, or use tempered white chocolate drops**

**oil-based food colouring (Wilton works well)**

### SPECIAL EQUIPMENT

**two 18cm (7in) cake tins**

**palette knife**

**chocolate moulds**

### TO MAKE THE LEMON AND RASPBERRY SPONGES

- 1 Preheat the oven to 180°C/Gas Mark 6 and line the base of two 18cm (7in) cake tins with baking paper, greasing the sides with butter.
- 2 Beat the butter and sugar in a large bowl until pale and fluffy. Add the eggs one at a time, scraping the sides of the bowl to make sure everything is well mixed. Sift in the flour, then fold in the milk, lemon zest and raspberries. Be careful not to over-mix the batter – you want to keep it as light, fluffy and airy as possible.
- 3 Divide the mixture evenly between the prepared cake tins and smooth over with a palette knife. Bake in the oven for 30-40 minutes, until golden-brown and springy, then leave to cool for about 15 minutes before turning out onto a wire rack to cool completely.

### TO MAKE THE BUTTERCREAM

- 1 Using a hand-held whisk, electric whisk or stand mixer, whip the butter and icing sugar together until they are light and fluffy, adding milk to loosen. You want your buttercream to be spreadable but firm.
- 2 Divide the buttercream between two bowls. To one bowl, add the lemon curd and yellow colouring to give a lovely lemony pastel yellow shade. To the other bowl add a handful of squished raspberries and pink colouring to give a bright pink. Don't mix completely, so it retains a nice marbled effect.

### TO MAKE THE CHOCOLATE DISKS

- 1 First you need to temper your white chocolate. Working very quickly, add touches of colour to the mix. Fill a few moulds about 5mm (¼in) thick with this paler chocolate, then gradually add more colouring to the bowl of chocolate and fill a few more moulds to build up the ombré effect. Leave to set at room temperature, then pop the chocolates out of the bases.

### TO ASSEMBLE

- 1 Layer the sponges using your lemon and raspberry buttercream alternately, plus any extra lemon curd.
- 2 To ice, use a palette knife to spread thick smears of pink and yellow icing randomly all over the outside of the cake. Make sure you clean your palette knife in between scooping the buttercream. Decorate with fairy floss in the centre and surround with pink and yellow ombré chocolate disks. Dim the lights and bring out the sparklers!



# Win!

## FIONA CAIRNS' NEW CAKE DECORATING EQUIPMENT

Royal baker Fiona Cairns has launched her own range of cake decorating equipment and here you can win a special bundle...

Fiona set up her cake business over 25 years ago and the company now makes over 750,000 cakes every year, with every aspect handcrafted. Fiona Cairns Ltd consists of an expert team of skilled bakers, decorators, product developers and designers, creating imaginative cakes reflecting current trends. Now the team has designed and developed a range of cake decorating tools and equipment to help you master the skills at home to create something unique to you.

The equipment range is designed for both the beginner and intermediate sugarcrafter, and includes premium, collectable bespoke tools, tips and project step-by-steps. From cupcakes to cut-out flowers, biscuits to handbag cakes, this range is designed to make handmade cake decorations quick and easy. To find out all about the range, visit [www.trimcraft.co.uk/fionacairns](http://www.trimcraft.co.uk/fionacairns)

This issue Fiona Cairns is offering ten lucky readers the chance to each win a bundle of the new range, worth £50. To find out what's in the bundles, see right, then answer the question below...

**Which British institution does the biscuit decorating kit celebrate?**

**A Brunch    B Afternoon tea    C Wimbledon**



### YOUR PRIZE WILL INCLUDE...

#### FCB003 Fiona Cairns Biscuit Decorating Kit – Tea Party

Afternoon tea is a British institution, so impress your nearest and dearest with the delightful Fiona Cairns Tea Party biscuit decorating kit. This charming kit includes stainless steel cutters, textured mats, icing nozzles and bags to create eye-catching decorations.

#### FCB007 Fiona Cairns Cupcake Starter Kit

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The competition closes 6 November 2015. For full terms and conditions, see page 6.



# Wedding & Anniversary

DECORATIONS



## Pastel wedding cake

By Rainbow Dust Colours  
([www.rainbowdust.co.uk](http://www.rainbowdust.co.uk))

### FOR THE CAKE

10cm (4in), 15cm (6in) and 20cm (8in) round cakes

### TO DECORATE

2kg (4lb 4oz) white sugarpaste

Rainbow Dust Paint It! colours  
pastel green, pastel pink, pastel  
yellow, pastel blue and  
pastel lilac

Rainbow Dust ProGel pink and  
other colours of your choice

royal icing

edible glue

### SPECIAL EQUIPMENT

30.5cm (12in) round cake drum

10cm (4in) and 15cm (6in)

round thin cake boards

cutters – medium

teardrop, small rose

petal, small and

medium four-petal

flower, small and

tiny circle

small cutting wheel

brushes

smoother

dowels



- 1 Cover each of the three tiers of cake using white sugarpaste, placing each cake on their corresponding cake board.
- 2 While the icing is still soft, mark your top tier first using a teardrop cutter and small circle cutter to mark out your pattern. For the second tier, mark out a flower design using a small rose petal cutter and a small circle cutter for the centres, marking the lines on either side with a cutting wheel. Repeat this process all around the cake. On the bottom tier, use a cutting wheel to mark curved and straight lines, then use the small and tiny circle cutters to make up your own designs. Leave to dry overnight to firm.
- 3 Stack and dowel your cake ready for painting. Using a range of different pastel colours like we have used, or choose your own colour theme, apply to your cake very thinly with a fine brush.
- 4 Using a small four petal cutter and sugarpaste coloured with ProGel colours of your choice, roll and cut out enough shapes to fit around all three tiers, leave these in a former to dry. Cut out medium flowers for the top tier, leaving in a former to dry.
- 5 Colour a small amount of white sugarpaste a pale shade of pink, using ProGel. Roll into a sausage shape using a smoother to keep it straight and smooth. Secure around the base of each tier with edible glue.
- 6 Attach the flowers onto the base of each tier with royal icing, leaving a small space between each flower. Leave to dry.
- 7 Paint the flowers a different colour on each tier. Once dry, pipe the centres in each of the flowers using royal icing.





## Pom pom winter wedding cake

By Marie McGrath from Marie's Bakehouse  
([www.mariesbakehouse.co.uk](http://www.mariesbakehouse.co.uk))

### FOR THE CAKE

**15cm (6in), 20cm (8in) and 25cm  
(10in) round, 10cm (4in) deep cakes**  
**30cm (12in) round cake drum**

### TO DECORATE

**white and red sugarpaste**  
**Tylo powder**  
**15mm (½in) silver ribbon**  
**royal icing**

### SPECIAL EQUIPMENT

**5cm (2in) circle cutter**  
**small rolling pin**  
**cooled boiled water or edible glue**  
**edible silver spray or pearl spray and**  
**edible silver dust**

- 1** Cover and stack the three round cakes using white sugarpaste.
- 2** Attach the ribbon to the edge of the board and around the bottom of each cake using a small dot of royal icing.
- 3** Mix more white sugarpaste with some Tylo powder and roll it very thinly. Cut 5cm (2in) round circles.
- 4** Use one circle for the base of the pom pom. Take one circle at a time and run a small rolling pin around the middle, then the edge of it in a spiral motion, making sure the rolling pin goes over the edge of the circle at the end of the spiral. This will thin out the icing. You can make the pom poms without thinning the paste, but this will give you a different finished look.
- 5** Fold another circle loosely in half, then quarters and then fold again, but very loosely, and stick it to the base circle, with the fatter end overlapping slightly and the pointed end towards the centre of the circle.
- 6** Repeat, sticking more folded circles around the edge of the base circle with edible glue. Depending on how tightly you fold the circles, you will need about seven to cover the base circle.
- 7** Add more water or edible glue on top of the folded circles and stick four more on top of these to fill the centre of the base circle. This should finish your pom pom. Put it aside to dry.
- 8** You will need 12 pom poms in total. One red, three silver and eight white.
- 9** For the silver pom poms, you can either spray white pom poms with an edible silver spray, or use a pearl spray and then dust them with edible silver dust. Using the pearl spray will give it a deeper colour than dusting alone.
- 10** Once the pom poms are dry, stick them in position with royal icing. This will be better than using edible glue as they are quite heavy and need something strong to hold them in place. It may be easier to dry them using supports, such as rolled kitchen towel.
- 11** This cake could be used for a variety of occasions, by changing the pom pom colours. The pom poms can be changed to look like fantasy scrunch flowers by using a five petal flower cutter rather than a circle.

## Bridal lace cake

By Karen Davies from Karen Davies Sugarcraft ([www.karendaviescakes.co.uk](http://www.karendaviescakes.co.uk))

### FOR THE CAKE

**five round cakes sized 31cm (12in), 26cm (10in), 20cm (8in), 15cm (6in) and 10cm (4in)**

### TO DECORATE

**2.25kg (5lb) white sugarpaste**

**1.5kg (3lb) modelling paste or Karen Davies' sugarpaste**

**black extra, lavender and dusky pink paste colours**

**silver, gold and pearl white lustre powder colours**

**royal icing**

**edible glue**

**isopropyl alcohol**

**cornflour dusting bag**

### EQUIPMENT

**41cm (16in) cake drum**

**12 cake dowels**

**26cm (10in), 20cm (8in), 15cm (6in), 10cm (4in) cake cards**

**Karen Davies' small sequins, large rose, filler flowers and art deco motif moulds**

**rose leaf cutter and veiner**

**small non-stick rolling pin**

**size 6, 3, 2 and 1 piping nozzles**

**flat and dimpled sponge**

**large dusting brush, medium and small paintbrushes**

**1** Place the large cake on the cake drum and the other cakes on the cards. Cover the 26cm cake and 15cm cake with sugarpaste. Colour the remaining sugarpaste with a little black extra paste colour to obtain a pale blue-grey shade. Cover the remaining three cakes and boards. Stack and dowel the cakes.

**2** Colour modelling paste for the flowers and place in polythene bags.

**3** Dust the large rose mould with cornflour and tap out excess. Press a smooth ball of modelling paste into the mould. You are moulding the rose omitting the outside row of petals. Press firmly so all the detail will show when the paste is removed from the mould. The paste should be level with the back of the mould, but not going over the edges. A darker shade of paste can be used for the centre of the rose and a lighter shade for the outer petals.

**4** Turn the mould over and bend it slightly to release the paste onto the worktop. Pinch thinner and shape the edges of the outside two rows of petals. Leave to dry.

**5** Mould filler flowers – white and blue-grey blossoms to match the cake colour; lavender hydrangeas and pink stephanotis. Dry half of them flat on sponge and the other half over dimpled sponge to give a little shape.

**6** Colour some modelling paste grey. Roll it out thinly; then brush all over with pearl white. Cut out rose leaves. Place rose leaves in the veiner; close, press hard, remove and place on dimpled sponge.

**7** Cut strips of paper to fit around the large, medium and small tiers. Mark the paper into sections to fit the art deco motif piece. The large and small tiers have the same piece around the cake, but the middle tier has both pieces in pairs opposite each other; so mark your paper pattern appropriately. Fit patterns around the cakes and mark positions for moulded pieces.

**8** Brush the motif mould with pearl lustre. Push a small piece of modelling paste into the mould. Keep it level with the back of the mould and not going over the edges. Turn the mould over and release the paste. Brush over the moulded piece with the lustre dusting brush to bring out the shine. Attach to the cake with edible glue, leaving a little space for piping.

**9** Brush the sequin mould with pearl white lustre. Roll a strip of paste a little narrower than the mould and approximately 3-4cm (1¼-1½in) deep. Place the paste into the

mould. Use your fingers to push the paste into the corners of the mould. Start to roll the paste into the mould using a small rolling pin, pressing very firmly. If the paste goes over the edges of the mould, stop rolling, push it back in and continue to roll.

**10** Take any excess paste off at the end with your fingers. Turn the mould over; then bend the mould back to release the paste. Brush the sequins with the lustre brush to bring out the shine. Check the size to the depth of your cake. You may need to trim a few rows of sequins off using a cutting wheel if the second row will go too high over the top of the cake. Attach to the cake with edible glue. The next piece placed onto the cake will slot in, so make sure a sequin fits between the two below as you place the moulded piece into position. Continue around the cake. When you come to the last piece, count how many sequins long the gap on the cake is, so you can trim the final piece to fit.

**11** Place a small amount of royal icing in a piping bag fitted with a no.1 nozzle. Pipe small loops along the top edges of the art deco motifs.

**12** Fit a piping bag with a no.6 nozzle. The royal icing should be a little firmer to pipe scrolls. Pipe two scrolls along the bottom of each art deco motif, fitting into the shape of the moulded piece. On the middle tier; remember to pipe the scrolls in the opposite direction, so they finish in the centre of each pair of motifs.

**13** Over pipe a curved line using a no.3 nozzle along each scroll.

**14** Over pipe a curved line using a no.2 nozzle along each scroll. Leave to dry.

**15** When the piping is dry, mix isopropyl alcohol with pearl white lustre dust and paint all of the piping.

**16** Mix isopropyl alcohol with gold or silver powder colours to paint centres into all the filler flowers.

**17** Use royal icing to attach a sausage of sugarpaste around the bottom of the largest cake.

**18** Finally, attach the flowers and leaves with royal icing.









## Tree bark cake

By Renshaw ([www.renshawbaking.com](http://www.renshawbaking.com))

### FOR THE CAKE

four round cakes sized 25cm (10in),  
20cm (8in), 15cm (6in) and 10cm (4in),  
jammed and buttercreamed

### TO DECORATE

5kg (10lb 10oz) Renshaw Celebration  
Ready to Roll Icing

### SPECIAL EQUIPMENT

rolling pin

### scribe tool

### wheel tool

### cooled boiled water

### brushes

### smoothers

Sugarflair pastes in dark brown,  
primrose, shadow grey and caramel/  
ivory colours

36cm (14in) cake drum

turntable

- 1 Bake four cakes, a 25cm (10in), 20cm (8in), 15cm (6in) and a 10cm (4in) in your desired flavours.
- 2 Once cooled, split and buttercream each cake as normal, crumb coat each cake separately and set to one side.
- 3 Starting with the largest cake, take the Renshaw Celebration icing and roll out to your desired thickness (4-5mm). Place over the cake and finish off as you normally would when icing a cake, smoothing down the sides and trimming off the excess.





- 4** While your cake is still freshly iced and, before moving onto another cake, place it onto a turntable.
- 5** Take a scribe tool and groove a continuous line around the circumference of the cake, roughly 5mm (¼in) in from the edge.
- 6** Once you have completed the circumference, go around again with the scribe tool and make the groove deeper and slightly wider – taking care not to penetrate through the icing to the cake.
- 7** Using the wheel tool, make small random marks on the top of the cake parallel to the groove you have just made, contorting to the curve of the cake,
- 8** Keep making marks in a curve form until you reach the centre of the cake. This will give you the lines you find when a tree is cut in half.
- 9** Moving on to making the marks around the cake, use the scribe tool to make deeper indentations and use the wheel tool to make more random lines/grooves all around the cake, keeping them all flowing in the same direction horizontally.
- 10** To achieve the knot/broken branch effect, take a ball of icing (roughly brussel sprout size) and flatten one edge by turning the ball on your surface.
- 11** Take a small dab of cooled boiled water onto the flat edge and apply the icing to your desired position on the cake side.
- 12** Using a ball tool, gently press the sides of the icing ball outwards onto the cake. Go all the way around the ball, then work the ball tool in the centre of the applied ball to give an opening to the knot/branch.
- 13** You can apply as many of these as you like, in different sizes to the sides of the cake. Be careful not to overload it.
- 14** Repeat the covering and marking process to your remaining cakes.
- 15** When you get to the 15cm (6in) cake, take a heart shape cutter, large enough to write two initials in, and push into the side of the cake, then with the scribe tool go around the groove and make it more prominent.
- 16** Using the same scribe tool, freehand scribe your desired initials into the heart. (Taking care not to penetrate the cake.)
- 17** Once you have covered and marked all your cakes, set to one side and leave overnight to harden. This will make the painting process easier.
- 18** Now the cakes have hardened, take a saucer and put a small amount of dark brown, primrose and caramel/ivory pastes in it and, using cooled boiled water; dilute the mixture so it has a watery consistency.
- 19** Using a brand new decorator's fine paintbrush, start to paint the top of the cake, painting in the direction of the grooves you have made. Cover the whole of the top of the cake. You can add more paint to achieve the desired colour.
- 20** With a small paintbrush, take the dark brown paste and paint into the groove around the top edge of the cake. Once you have done this, use the large brush to blend the paste in.
- 21** Still using the small brush with dark brown paste, paint into the deeper grooves around the sides of the cake and in the knot/branches you have added. (Please note, the scribed heart shape and initials will be painted in the same way as the groove around the top using dark brown paste.)
- 22** On a separate saucer, take small amounts of dark brown and shadow grey pastes and, the same as before, mix and water the paste down, so it is a diluted mixture and has a watery consistency.
- 23** Take the cleaned decorator's brush and, like you did on the top of the cake, paint around the side of the cake, making sure you continue painting in the same direction as the grooves, not up and down.
- 24** Again, once you have painted all the way around, you can add more paint to make it darker in places if you desire.
- 25** Repeat the painting process for all the tiers, and let dry.
- 26** Once all the tiers are painted and dry, you can stack as normal.
- 27** Now your cake is stacked and painted you can add various flowers to give it that extra special look.





## Winter wedding cake

By Krystle and Felicity from Juniper Cakery  
([junipercakery.co.uk](http://junipercakery.co.uk))

### FOR THE CAKE

three white sugarpaste iced cake tiers  
stacked and ready to decorate

### TO DECORATE

edible paints in browns, greys, pearl  
and white

pearlescent white lustre dust mixed  
with vodka to form a watery paste

edible silver leaf

water

winter inspired sugar flower spray

### SPECIAL EQUIPMENT

veining tool

food safe paintbrushes

**1** For the top tier, add a subtle lustre effect by painting horizontally onto the fondant with a mixture of white pearlescent lustre dust mixed with vodka. Leave to dry and then apply another coat.

**2** To add a distressed and almost leather-look silver appearance to your middle tier, paint sections with water before applying sheets of loose silver leaf around the sides. Brush each sheet down against the cake with a food safe (and soft) brush. Make-up brushes that have only been used on cakes work well for this. Don't brush too hard or the silver leaf will flake and tear off the cake.

**3** The bottom tier is a lovely tree trunk effect. You can paint the top of the tier with different shades of brown to create the cut centre of a tree trunk. You can also layer a brown circle the same diameter as the cake on top. We iced our cake first in a light tan-

like brown, before then icing with white and cutting a circle out of the top, revealing the brown underneath.

**4** For the bottom tier's birch tree look, use thin brushes to paint streaks of light brown and grey horizontally across the cake. Add a few knots here and there. For this effect it's best to begin with fainter colours that you can then build up. This helps to map or plan out your painting before you really commit to it.

**5** Finally, add your winter inspired spray onto the top tier. We created our arrangement from a large white rose, bundles of mistletoe and holly and some fabulous pine needles reaching out past the tier. Some great ideas include a garland of mistletoe or holly nestled around a tier or even rustic chocolate pine cones.



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## Dusky lace dream

By Zoe Clark

### FOR THE CAKE

**one 13cm (5in) round cake, 10cm (4in) deep and one 23cm (9in) round cake, 11.5cm (4½in) deep, prepared and iced in ivory sugarpaste**

**one 18cm (7in) round cake, 13cm (5in) deep, iced in pale dusky pink sugarpaste**

**one 30cm (12in) round cake board, covered with ivory sugarpaste**

### TO DECORATE

**1kg (2lb 4oz) pale dusky pink sugarpaste (the same colour as the paste used to ice the middle tier)**

**½ quantity of royal icing (made from 500g (1lb 1oz) icing sugar, 2 medium free-range egg whites and 75ml (2½fl oz) water)**

**15ml (1 tbsp) each of royal icing in dusky pink and ivory to match cakes**

**edible white pearl dragées**

**100g (3½oz) white flower paste**

**pearl white lustre**

**white non-toxic/edible glitter**

### SPECIAL EQUIPMENT

**card**

**7 hollow pieces of dowel cut to size**

**large flower template – available to download from [ideas.stitchcraftcreate.co.uk/patterns](http://ideas.stitchcraftcreate.co.uk/patterns)**

**pins**

**piping bag and nos. 1, 1.5 and 4 piping tips**

**scallop edge cutter**

**lace mould or textured mat**

**3 small size primrose cutters**

**2 small blossom plunger cutters**

**1.5cm (¾in) ivory/bridal white, double-faced satin ribbon**

**1** Roll out about 200g (7oz) of dusky pink sugarpaste into a long strip measuring 50x7.5cm (20x3in). Cut down one side of the strip with a knife to achieve a straight edge, then wrap and glue the paste around the 13cm (5in) tier. Cut a piece of card to 6cm (2½in) in height and use to neatly score and cut away the icing above this height all around the cake to form an even band. Set aside to dry for a few hours or ideally overnight – this should be done on the same day as you ice the cakes. To hide the join in the sugarpaste strip, trim it at the back and blend the icing together using your fingers.

**2** Roll out the remaining dusky pink sugarpaste to a 2mm thickness and cover the top of the 23cm (9in) tier. Use your hands to smooth the icing down around the sides until about halfway down. Cut another piece of card about 7.5cm (3in) in height and use to make a level cut in the icing all the way around the cake, this time working from the top down. Continue smoothing the icing against the cake, trimming the bottom if it becomes out of shape. Set aside to dry for a few hours or overnight.

**3** Dowel and assemble the three tiers on the iced cake board.

**4** Using an edible pen, trace a large flower template onto greaseproof paper ten or eleven times. Pin each one onto the cake, spacing them evenly apart and positioning each flower at a different angle. Secure each template in place using four pins. Using a needle scribe, prick through each flower to mark its outline on the cake. Carefully remove the paper and pins, putting them safely away.

**5** Use a no. 1 piping tip and fill a piping bag with soft peak royal icing, then pipe over the design. Your piping should not be perfect; aim for a bumpy stop-and-start effect, such as in embroidery or stitching. Next, pipe tiny adjoining pairs of teardrops around the outside of each flower.

**6** Use a ball tool to make some small round indents in the centre of the flowers, then press in some pearl dragées, using a little edible glue to secure in place.

**7** For the scallop edging around the top and bottom tiers, roll out white flower paste into a long, 7mm (¾in) thick strip and use the scallop cutter to cut out a border. Add texture by pressing the scalloped pieces into a lace mould, brushed first with pearl white lustre to prevent the paste sticking and to give it shine. Alternatively, press the

pieces into a textured mat and paint them with pearl white lustre mixed with clear alcohol. Use edible glue to attach the trim around the top tier with the curved edge upwards and around the bottom tier with the curved edge downwards. Try to make the scallop-edged pieces fairly long, but don't worry too much if they're shorter as you can easily join the pieces together.

**8** For the smaller appliqué flowers, thinly roll out some white flower paste and press it into the lace mould, as in step 7. Cut out a flower with the largest primrose cutter and use the smallest primrose cutter to cut out the centre. Use the largest blossom plunger cutter to cut out the centre of the medium primrose and the smaller blossom plunger cutter to cut out the centre of the smallest primrose. You can save the cut out centres and use them to decorate the cake.

**9** Attach the appliqué flowers onto the cake with edible glue, using the main photograph as a guide for positioning. Attach the largest blossoms into the centre of the largest primroses and use a ball tool to indent the centres before the flower paste dries. Glue white pearl dragées into the indents.

**10** Roll out some more white flower paste and leave it to dry for about 5 minutes. Use a no. 4 piping tip to cut out lots of little dots – these will resemble sequins on the cake. Stick them onto the cake in the centre of the little flowers and around the outside of the larger flowers using edible glue.

**11** Mix some pearl white lustre with alcohol and paint all the sequins and the teardrop piping on the main flowers. Brush a small amount of edible glue onto the central dragée on the larger flowers and dab on glitter with a paintbrush to make it sparkle.

**12** Fill a piping bag with a no. 1.5 tip and pipe the snail trail borders around each tier, using dusky pink royal icing for the top two tiers and ivory royal icing for the bottom tier.

**13** Carefully pipe the leaves using a piping bag with a no. 1 tip and white royal icing. Pipe the main leaf shape first, then zigzag back and forth to fill the leaf in. Pipe your zigzags in a similar way to sewing stitches, making some lines very pointed and other lines more curved.

**14** Finish by wrapping and securing some white, double-faced satin ribbon around the cake board.









## Bauble beauties

By Zoe Clark

### FOR THE CAKE

**ball cakes, in a flavour of your choice,  
baked in about 3cm (1 ¼in) diameter  
half-sphere moulds**

### TO DECORATE

**buttercream or ganache, in flavour of  
your choice  
white sugarpaste  
pearl lustre spray  
white royal icing  
silver dragées**

### SPECIAL EQUIPMENT

**pipng bag with a no.1 tip**

- 1** Level the tops of the baked cakes so that they are flat, then sandwich them together with buttercream or ganache. Coat with more buttercream or ganache and chill in the fridge for at least 20 minutes.
- 2** Place a ball cake on a square of baking paper. Cover it in white sugarpaste as you would a round mini cake, cupping and shaping the icing around the base of the cake where the ball tapers inwards. Trim the excess icing away with a small, sharp knife. Use your hands to smooth the icing instead of an icing smoother. Repeat to cover the remaining ball cakes. Leave the icing to harden for a few hours or overnight.
- 3** Spray with pearl lustre spray and set aside to dry for 10 minutes or so.
- 4** Fill a small paper piping bag fitted with a no. 1 piping tip with white royal icing. Pipe lines of different lengths from the centre top of each bauble down the side. Pipe small dots at the end of each line. Carefully place a silver dragée at the centre top where the lines meet.



## Four tier buttercream ruffles cake

By Zoe Clark

### FOR THE CAKE

**13cm (5in) and 20cm (8in) round cakes, 9cm (3in) deep, layered, filled with filling of choice, coated with buttercream**

**15cm (6in) and 25cm (10in) round cakes, 13cm (5in) deep, layered with four layers of sponge, filled and coated with buttercream**

**one 33cm (13in) round cake board covered with ivory sugarpaste**

### TO DECORATE

**1.5kg (3lb 5oz) vanilla-flavoured or Swiss meringue buttercream**  
**a little royal icing**

### SPECIAL EQUIPMENT

**hollow dowels, cut to size**  
**cake dummy, stand or turntable**  
**pipng bag and petal tip no.103**

**1.5cm (5/8in) ivory ribbon**

- 1** Make sure the cakes are well chilled in the fridge, so they are easier to handle.
- 2** Coat the 13cm (5in) and 20cm (8in) tiers in a second coat of buttercream with a palette knife. Be generous with the buttercream, especially on the sides, so you can't see the cake through it. Be as neat as possible to create sharp, clean edges around the top. Return to the fridge for about 20 minutes.
- 3** To assemble, dowl the 25cm (10in) tier and set it on the sugarpaste covered cake board, securing it in place with royal icing.
- 4** Dowel the 20cm (8in) cake and carefully stick it on top of the 25cm (10in) tier, taking care not to damage the buttercream sides. Dowel the 15cm (6in) tier and place it on top of the 20cm (8in) cake. Lastly, assemble the 13cm (5in) tier on the 15cm (6in) tier, taking care not to mark the buttercream.
- 5** Freeze the two plain tiers briefly before stacking, so that the buttercream is really hard and less likely to get damaged.
- 6** For the piping, set the cake on a cake dummy, stand or turntable so it's easier to turn. Cut a hole in the end of a disposable plastic piping bag and insert the petal piping tube. Fill the bag with buttercream, but avoid overfilling or your hand may ache when you're piping. Hold the bag so the hole in the tube is perpendicular to the side of the 15cm (6in) cake and the fine end is facing outwards to give the ruffled edge good definition. The bag should be angled almost across the cake in front of you.
- 7** Squeeze the buttercream out, moving the tube up and down and in a wavy fashion, at the same time keeping the wider end of the tube very close to the cake. Working from the left and following the cake round to the right, go back and forth randomly over the surface to create a wiggly, uneven ruffled effect. Turn the sharp end of the tube up around the top edge of the cake, so the ruffled edge follows the shape of the cake.
- 8** Continue around the cake until the tier is covered in ruffles, refilling the piping bag when necessary. If the buttercream starts to melt with the heat from your hand, squeeze it out and use a fresh batch. Repeat the piping process around the 25cm (10in) tier. Finish by securing ivory ribbon around the cake board.



# Introducing The World's most expensive cake!

**Debbie Wingham** is no stranger to the fashion world and breaking records, but her latest baking exploit is quite extraordinary, as Sally FitzGerald discovers...

**H**aute couturier, and *Cupcake Heaven* columnist, Debbie Wingham is renowned worldwide for her beautiful, extravagant gowns, and now she has traded her love for fabric for a passion for fondant and created the world's most expensive cake!

Debbie is already the title holder for the world's most expensive garment, after creating a black diamond dress and red diamond abaya valued at a staggering \$17.7 million. Now, the couturier turned cake master has blown the budget with a cake to rival no others – priced at £48.5 million! The previous title holder for world's most expensive cake was created by a fellow Brit, and valued at a mere £32.4 million.

Debbie's cake follows her fashion footsteps and is made of a 6ft-long runway cake, including long, lean and elegant models. The clothes the models are wearing echo Debbie's past designs, with edible versions of her signature style capturing fluid gowns and strong accessories.

## FANTASTIC FROSTING

The identity of the recipient remains a secret, but it was commissioned by one of Debbie's UAE clients to showcase heirloom stones being given to the client's daughter at an event to mark both her birthday and engagement.

Debbie was initially commissioned to design three gowns for the daughter to wear, but when the client's confidante went to pick up the dresses from Debbie's studio, they discovered her cake room too, so the idea for the cake formed. The original concept of a runway is the



perfect way to showcase the beautiful array of stones in a fun, but elegant, environment.

The cake itself was tailored to suit the client's daughter, with favourite publications and certain members of the catwalk audience modeled on family members and close friends. Just like the front row of any major catwalk show, the edible masterpiece features numerous nationalities and age groups, and they all have designer handbags and shoes – some are even wearing designer shades! Just like runway shows during fashion week, the front row are using smart phones

and tablets, taking pictures and updating social media. And of course no front row is complete without a goody bag!

Every piece of the cake was hand sculpted by Debbie and it took her over 1,100 hours to complete. It has over 120kg of fondant icing and 60kg of modeling chocolate, mainly used for sculpting, along with 80 different airbrushed colours and effects. The cake weighs a massive 450kg, the equivalent of a male grizzly bear!

The literal frosting on the cake is provided by £48.5 million worth of diamonds, including a 5.2 carat pink diamond, a 6.4 carat yellow diamond, 15 individual 5 carat white diamonds, 76 2 carat black diamonds and 62 2 carat white diamonds. All these are accompanied by 4,000 stones, including amethysts and emeralds. These were attached to the cake in a similar way as Debbie uses for her fashion designs – they had all been set in platinum settings in order to add impact and value, but this time were attached with icing instead of stitched in real gold thread!

The question is, what will anyone wanting to break this record have to do next? This will certainly take some beating!

## DEBBIE WINGHAM

Debbie Wingham still has an active involvement in the fashion industry, but now has also launched her own cake company *Couture To Cakes*. She has two high-profile wedding cakes to do before the end of the year, and clients so far have included Amanda Holden, the cast of *Downton Abbey*, ITV and various corporate clients. To find out more about her cakes, visit [www.couturetocakes.com](http://www.couturetocakes.com)







## BAKING MASTERCLASS

# Perfect piping

There are some great – and easy – ways to cover your cakes in buttercream rather than sugarpaste, with beautiful results and no kneading/rolling out to do. Try Sophie Turnham's techniques and get beautiful cakes in a few simple steps!



## Buttercream

**250g (9oz) icing sugar**

**80g (3oz) unsalted butter, at room temperature**

**25ml (1fl oz) milk**

**a couple of drops of vanilla extract**

- 1 Beat the butter and icing sugar together in a mixer on a medium speed until they come together. Add the milk, vanilla extract (and gel colouring if you would like) and mix on a high speed until the buttercream is light and fluffy, about 5 minutes.
- 2 If you would like to colour your buttercream, simply add some concentrated gel food colouring. This is great for colouring buttercream, fondant, flower paste and cake batter as it gives bold colours without changing the consistency of your icing, unlike when using liquid food colourings.

## Crumb coating your cake

*It is important that you crumb coat or 'dirty ice' your cake before doing buttercream designs, as you don't want to see any of the cake through your buttercream designs. Follow these easy steps to ensure a perfect base coat – this is also useful if you want to cover your cake in sugarpaste/fondant icing.*

- 1 Using a spatula, put a generous amount of buttercream on the top of your cake.
- 2 Using a palette knife, push the buttercream to the edge of the cake, so that it starts to fall down the cake. Hold your palette knife vertically and spread the buttercream down the side of the cake. Apply a generous amount all over the cake, adding more if you need to.
- 3 Using a scraper, take off any excess buttercream. To do this, hold the scraper at a 45 degree angle to the cake, ensuring that the bottom edge of the scraper is always

in contact with the bottom of your cake board. Do this all the way around the cake until the edges are covered, smooth and straight.

- 4 Use a palette knife to smooth the top of the cake.



These techniques are brought to you by Sophie Turnham from Sophie Victoria Cupcakes. Visit [www.svcupcakes.webs.com](http://www.svcupcakes.webs.com) to see her beautiful cupcakes and more.





## The rose

The first technique is the all over buttercream rose. Popular on cupcakes as well as cakes, the buttercream rose swirl is simple yet very effective. Cakes look great covered in buttercream roses. You can have fun with this simple design by gradually adding more colour to your buttercream as you work down the cake to create a beautiful ombré finish.

- 1 Put a large closed star nozzle in a piping bag and fill with buttercream.
- 2 Using a circle cutter, gently mark all around the cake (sides and top). This will give you a guide when piping so that your rose swirls



Fill the piping bag with buttercream, making sure it's pressed down to the nozzle.



Twist the top of the bag and squeeze out any air bubbles as best you can before piping.

are evenly spaced around the cake, giving a much neater finish.

- 3 Hold the piping bag at a 90 degree angle to the cake, in the centre of one of the marked circles. Simply start piping and swirl outwards until you reach the edge of the circle. When you reach the edge of the circle, stop squeezing and continue to drag the piping bag around the circle to finish.
- 4 Repeat in every circle around and on top of the cake until it's covered. Fill in any gaps with a small star of buttercream (squeeze and release).



## The petal

This next technique is so simple, who'd have thought something so effective could be made by just a round nozzle and a palette knife?!

- 1 Put a large round nozzle in a piping bag and fill with buttercream.
- 2 Hold the piping bag at a 90 degree angle to the cake and pipe dots in a vertical line down the side.
- 3 Use a palette knife to smooth these dots to one side.
- 4 Pipe the next row of dots over the end of the previously smoothed ones. Repeat over the entire cake. When you reach the top of the cake, start at the outside and swirl the design inwards until you reach the centre of the cake.



## The ruffle

This can be done either vertically or horizontally around your cake. You can do this design with sugarpaste, but buttercream also looks great!

- 1 Put a large petal nozzle in a piping bag and fill with buttercream.
- 2 Hold the piping bag at a 45 degree angle to the cake, with the wider part of the nozzle touching the cake and the slimmer part facing away from the cake. Start piping at the bottom of the cake either upwards or around the cake. Stop squeezing and pull away your piping bag when you reach either the top of the cake or you have completed a full circle.
- 3 Repeat until the sides of the cake are covered. This looks best on a cake when just the sides are covered and the top part of the cake just has smooth buttercream.



## The zig-zag

This is another simple design that looks great around the edges of a cake. If you're feeling adventurous you can even cover the top of the cake this way.

- 1 Put a large closed star nozzle in a piping bag and fill with buttercream.
- 2 Hold the piping bag at a 45 degree angle to the cake. Start at the bottom and pipe zig-zags up the side of the cake until you reach the top.
- 3 Repeat all around the cake until covered.



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# Kids

DECORATIONS



## Chocolate and salted caramel popcorn cake

By Lynn Hill of the Clandestine Cake Club

Serves 20

### FOR THE CAKE

- 270g (9½oz) plain flour**
- 450g (1lb) caster sugar**
- 125g (4½oz) good-quality cocoa powder**
- 2 tsp bicarbonate of soda**
- 1½ tsp baking powder**
- 1½ tsp salt**
- 90ml (3fl oz) vegetable oil**
- 285ml (10fl oz) buttermilk**
- 285ml (10fl oz) hot brewed coffee**
- 3 large free-range eggs, lightly beaten**
- 3 tsp vanilla extract**

### FOR THE SALTED CARAMEL

- 75g (2½oz) unsalted butter**
- 50g (1½oz) soft light brown sugar**
- 50g (1½oz) caster sugar**
- 50g (1½oz) golden syrup**
- 125ml (4½fl oz) double cream**
- 1 tsp Maldon salt**

### FOR THE FUDGE FROSTING

- 450g (1lb) dark chocolate, in pieces**
- 45g (1½oz) good-quality cocoa powder**
- 90ml (3fl oz) boiling water**
- 340g (12oz) unsalted butter, softened**
- 65g (2½oz) icing sugar**
- a pinch of salt**

### FOR THE CARAMEL POPCORN

- 1 tbsp vegetable oil**
- 50g (1½oz) popping corn**
- 50g (1½oz) unsalted butter**
- 75g (2½oz) soft light brown sugar**
- 2 tbsp golden syrup**
- 1 tsp vanilla extract**
- ½ tsp sea salt**

### TO DECORATE

- 1kg (2lb 2oz) ready-to-roll white sugarpaste**
- 500g (1lb 1oz) ready-to-roll red sugarpaste**
- icing sugar, to dust**

- 1** Preheat the oven to 180°C/Gas Mark 4. Grease and line a 23x33x5cm (9x13x2in) traybake tin, leaving a 5cm (2in) overhang of parchment at each short end to make removing the cake easier.
- 2** For the cake, in a large bowl, sift together the dry ingredients, then stir with a wooden spoon to combine thoroughly.
- 3** Beat the wet ingredients in a separate bowl, then add to the dry. Mix until just combined (the batter will be very liquid). Pour into the prepared tin, then bake in the middle of the oven for 35-40 minutes or until a skewer inserted in the centre of the cake comes out clean. Leave to cool in the tin for about 10 minutes, then turn out on a wire rack to cool completely. While the cake is cooling, make the salted caramel and the frosting.
- 4** For the salted caramel, melt the butter, sugars and syrup in a small, heavy-based saucepan. Let the mixture simmer for 4-5 minutes, swirling the pan occasionally (don't stir), until it darkens to a rich caramel colour. Add the cream (stand back in case it spits) and the salt, swirl again and cook for 1 minute more. Pour the caramel into a clean sterilised jar, then set aside until you're ready to assemble the cake.
- 5** For the frosting, melt the chocolate by placing it in a glass bowl set over a pan of simmering water – do not let the water touch the bottom of the bowl. Set the melted chocolate aside to cool.
- 6** Combine the cocoa and boiling water in a small bowl and stir to dissolve completely.
- 7** In a mixing bowl, use an electric hand whisk to beat the butter, icing sugar and salt until pale and fluffy (about 5 minutes). Add the melted chocolate and beat until combined. Finally, beat in the cocoa mixture until fully incorporated. Set aside until you're ready to assemble the cake.
- 8** To assemble, cut the cake in half widthways, and then slice each half horizontally through the middle so that you're left with four layers. Place one layer on a board and spread with a third of the salted caramel. Repeat with a further two layers, then place the final layer on top. Wrap the cake in clingfilm, then chill for 30 minutes to help it keep its shape.
- 9** Remove the cake from the fridge and trim if needed to give it sharp edges. Using a palette knife, cover the cake with a very thin layer of frosting – a 'crumb coat'. Chill the cake for a further 30 minutes, before adding a full coat of frosting. Again, smooth with a palette knife and chill for a final 30 minutes.
- 10** Lightly dust a work surface and rolling pin with icing sugar; then roll out the white sugarpaste into a large rectangle, roughly the thickness of a pound coin. Take the cake out of the fridge and drape the sugarpaste over it, covering three of the four sides completely and leaving one short side uncovered but with a 2.5cm (1in) overhang of icing – this will be the top of your popcorn bag. Use cake smoothers to smooth out the icing, then trim the sugarpaste neatly, leaving the overhang on the open end intact.
- 11** Roll out the red sugarpaste in the same way. Using a sharp knife or pizza cutter, cut it into 1cm (½in) wide strips. Fill an egg cup with a little water; then use your fingertips to dab the strips with a little water one at a time. Arrange each one on the cake, pressing down lightly to stick. Leave a 1cm (½in) gap between each strip to create a striped effect, then trim the ends to neaten.
- 12** To make the popcorn, line two baking sheets with baking parchment. Heat the oil in a large, heavy-based pan with a tight lid. Add the corn, cover and cook over a medium heat until the popping stops, shaking the pan frequently to stop it from catching. Remove from the heat. Next, melt the butter, sugar, syrup and vanilla in a separate pan. Simmer for 4-5 minutes until the mixture is a rich caramel colour, then stir in the salt. Pour the caramel over the popcorn and stir until it is coated – work quickly. Tip the popcorn onto the trays and spread out in a thin layer. Leave for a couple of minutes, until cool enough to handle but still malleable, then stick it onto the 'open' end of the cake, stuffing it under the sugarpaste to look like it is spilling out of the popcorn 'bag'.





This recipe is taken from *The Clandestine Cake Club: A Year Of Cake* by Lynn Hill, published by Quercus, RRP £20.





## Happy hamsters cake

By Carol Deacon

### FOR THE CAKE

20cm (8in) square sponge cake

### TO DECORATE

1.5kg (3lb 6oz) chocolate buttercream

2 packs of long, thin chocolate biscuits  
or similar

icing sugar, for rolling out fondant

water, boiled and cooled, for sticking

350g (12oz) black fondant

450g (1lb) brown fondant

550g (1lb 4oz) white fondant

30g (1oz) pink fondant

60g (2oz) orange fondant

30g (1oz) green fondant

### SPECIAL EQUIPMENT

30cm (12in) square cake board

carving knife

palette knife

rolling pin

6.5cm (2½in) circle cutter (optional)

tiny 12 mm (½in) circle cutter, piping  
nozzle or lid

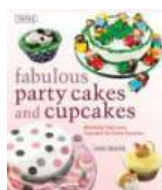
small, sharp, non-serrated knife

toothpick

small paintbrush

cheese grater

- 1 Level the top of the cake and lay it flat. Slice the tip off two diagonally opposite corners. Slice the cake diagonally in half to make two triangles. Cut one of the triangles in half again. Discard or eat the two tiny pointed cake ends.
- 2 Stand the largest section of cake upright. The longest edge of the triangle should form the base. Stand it diagonally on the board. Place the two remaining sections in place against it. It should look like a cross when viewed from above. Level and neaten the top platform to make it flat.
- 3 Spread buttercream over the outside of the cake – to stop crumbs from getting everywhere, spread a thin coat of soft buttercream over the outside of the cake. Place the cake into the refrigerator for at least 20 minutes or until the buttercream has hardened. Remove from the refrigerator and spread a thick coating over the cake. Press the chocolate biscuits into the icing to make the ramps.
- 4 To make a tunnel, either flatten a 20g (¾oz) ball of black fondant into a disc, or roll it out flat and cut out a circle using the large



The recipes on pages 100-102 are taken from *Fabulous Party Cakes And Cupcakes* by Carol Deacon, published by Tuttle Publishing, priced £8.99.





cutter. Make two and press into the side of the cake.

- 5 Construct two hamsters at a time. Make two 30g (1oz) fondant oval shapes, one white and one brown.
- 6 Slice both ovals into three and remove the two middle strips. Reassemble the ovals with the white middle strip in the centre of the two brown ends and the brown strip in the middle of the white. Use dabs of water to stick the fondant together.
- 7 Pinch a small tail into the rear of each hamster and make a mouth by holding your knife upright and pressing a small line into the front of the face.
- 8 Thinly roll out a little pink and brown fondant for the ears. Dab a little water on the brown and place the pink on top. Cut out two discs using either a small circle cutter, piping nozzle or lid.
- 9 Cut both discs in half and, with the pink on the inside, fold each half over to form an ear. Stick one ear on either side of the head.
- 10 Make two tiny pink fondant balls for noses and stick one on each hamster.

- 11 Place a little black food colouring in a dish and dip the tip of a toothpick into it. Give each hamster's face two dots for eyes. Repeat, making as many hamsters as you need and arrange them on the board and cake. Dab a little water on the base of the hamsters climbing up the ramps to hold them in place. Just make heads and bodies for the hamsters coming out of the tunnels.

- 12 To make the standing up hamster, roll about 30g (1oz) of brown fondant into a tapering oval shape. Stand upright with the thickest part forming the base. Bend the head forward slightly.

- 13 Add ears, eyes, nose and mouth as before and make two tiny brown sausage shapes for paws. Bend the ends of the paws forward and stick them onto the front of the hamster.

- 14 To make a carrot, roll out about 20g (¾oz) of orange-coloured fondant into a carrot shape. Press a few lines across the top using the back of a knife. Make a tiny green fondant carrot shape for the leaves and cut into a fringe. Fan the leaves slightly. Stick on the end of the carrot and place on the cake.

- 15 To make the sawdust, partially knead about 100g (3½oz) of brown fondant and 200g (7oz) of white together. Stop before it becomes a solid colour.

- 16 Lightly dab water around the exposed cake board. Grate the fondant using the cheese grater and spoon over the cake board.

- 17 Put the remaining hamsters and carrots in place on the cake.

**TIP** Use a paintbrush as a small rolling pin for flattening tiny pieces of fondant for the ears.



## Playful puppy cupcakes

By Carol Deacon

Makes 9

### FOR THE CUPCAKES

9 cupcakes

### TO DECORATE

**750g (1lb 10oz) green buttercream icing sugar, for rolling out fondant**  
**water, boiled and cooled, for sticking**  
**400g (14oz) white fondant**  
**120g (4oz) black fondant**  
**10g (½oz) pink fondant**  
**green and black food colour gels**

### TO MAKE PLAYFUL PUPPY CUPCAKES

- 1 Make a 30g (1oz) cone shape for the body. Slightly flatten the narrow end to form the front of the puppy.
- 2 Using a piping nozzle, circle cutter or lid, press two semi-circles into the puppy rear.
- 3 Make two tiny, white fondant ovals for the front paws and stick on the front of the puppy. Press a couple of lines into the front of each paw with the back of your knife.

- 4 Make two tiny sausage shapes for the rear legs and stick one on either side of the body. Press lines into the front of each paw.
- 5 For the head, roll 10g (¼oz) of white fondant into a cone shape. Stick it on the body with the widest part at the front.
- 6 For the ears, make two tiny black sausage shapes and flatten them. Stick one on either side of the head.
- 7 Make two or three tiny black fondant balls and flatten them. Stick one or two on the eye area and one on the back.
- 8 Make a tiny, black string for the tail and a tiny oval for the nose. Stick both in place.
- 9 Make two tiny, white fondant ball shapes for the eyes and stick onto the face.

- 10 Paint two black dots on the eyes and a curved or wavy line or dot for a mouth.
- 11 Add a tiny pink oval for a tongue.

### FOR THE RESTING PUPPY

- 1 Make a 30g (1oz) white fondant cone shape for the body and lay it flat.
- 2 Press a semi-circle into one side with a lid or circle cutter.

- 3 Make a 15g (½oz) white fondant cone shape for the head and stick onto the front of the body. The widest part is the nose.
- 4 Make features as before and a fondant string tail stuck around the base of the body.

### FOR THE DIGGING PUPPY

- 1 Make a 30g (1oz) white fondant cone shape for the body and using a small circle cutter or lid, press two semi-circles into the rear of the body.
- 2 Make two small, white fondant sausage shapes for the rear legs and stick them against the body. Press a couple of lines into each paw front with the back of a knife.
- 3 Make two slightly longer white fondant sausage shapes about 2cm (¾in) long for the front paws. Bend them slightly at the elbows and stick to the dog's front. Press lines into the front of each paw, as before.
- 4 Finish with a black spot on the back and a tail, as before.

### ASSEMBLING THE CUPCAKES

- 1 Place green-coloured buttercream on each cupcake and rough it up with a fork to look like grass. Place a puppy on top.





## Igloo cake

By Mary and Brenda Maher from Cakegirls  
([www.thecakegirls.com](http://www.thecakegirls.com))

### FOR THE CAKE

**vanilla cake mix, enough to make a 20cm  
(8in) vanilla sponge cake**

### TO DECORATE

**1 doughnut**

**900g (2lb) vanilla icing or buttercream**

**20g (¾oz) sky blue gel paste food colouring**

**450g (1lb) creamy white candy coating**

**opal sanding sugar**

**2 ice cream cones**

### SPECIAL EQUIPMENT

**15x7.5cm (6x3in) round cake pan**

**half ball pan**

**white sticks**

**white glitter tape**

- 1** Divide the cake mix between the ball pan and the 15cm (6in) pan and bake accordingly. Once cool, wrap the layers in clingfilm and refrigerate for a few hours to firm up the cake. Mix blue food colouring into 675g (1½lb) icing until light blue and set the rest aside. Place the ball on top of the 15cm (6in) layer with icing in between and place on the cake stand or display board a little to the right, to make room for the trees. Next, cut a third off the bottom of the doughnut and trim the back flat to fit to the front of the cake.
- 2** Use a spatula to coat the cake exterior, keeping the icing as smooth as possible.
- 3** Place parchment on a half sheet tray and set aside. Heat the white candy coating discs on half power in the microwave, stirring frequently until melted. (Do not overheat). Use an offset spatula to spread the coating on the tray into a thin layer 3-5mm (⅛-¼in) thick.
- 4** Immediately sprinkle opal sugar across the entire top of the melted coating. Place in the fridge for 10 minutes, or until firm.
- 5** Remove the tray from the fridge and let it sit for about 10 minutes, which makes cutting easier. Use a craft knife to cut little rectangles to fit on the front of the door.
- 6** Use your hands to break off pieces and apply to the cake where they fit, like a mosaic, until the cake is complete.
- 7** Break a little off the open end of one of the ice cream cones to make a shorter tree. Use the remaining white icing to cover the cones. Prop the cones on your fingers to make this easier. Sprinkle in sugar and place by the igloo, using a little icing to adhere.
- 8** Tie the twine between two sucker sticks to create the garland string and leave excess on each end. (Our string measures 18cm (7in) between the two sticks, but make the garland however you like.)
- 9** Cut 5cm (2in) pieces of white glitter tape and fold them in half over the twine, pressing to adhere. Then use scissors to trim each piece into a triangle.
- 10** Place the garland in the cake. Smear any remaining icing around the base of the cake and sprinkle with additional opal sanding sugar to finish.



Step-by-step photos for this and other great cake and mini food cake toppers can be found in the book *Tiny Tea Parties* by The Cake & Bake Academy. Available on Amazon for £6.95.



# Little birthday party cupcakes

By The Cake & Bake Academy

## FOR THE CUPCAKES

**6 basic cupcakes made to your favourite recipe, topped with a buttercream swirl**

## TO DECORATE

**white, pink, baby blue, egg yellow, caramel and red modelling pastes**

**white food colouring**

**pink, brown and silver petal dusts**

**rejuvenator spirit**

**edible glue**

## SPECIAL EQUIPMENT

**craft knife/scalpel**

**square cutters**

**fine paintbrush**

**small circle cutters**

## WRAPPED GIFT CUPCAKE

- 1 Roll out a thick sausage of blue paste and indent with a square cutter.
- 2 With a sharp knife, follow the marks and cut out a cube shape.
- 3 Cut out two thin strips of pink paste and arrange them as if the parcel is wrapped with ribbon.
- 4 Cut out a rectangle shape from pink paste and make slits all the way along the middle, being careful not to cut all the way through to the edges.
- 5 Moisten one side and fold in half lengthways, making sure that the cuts don't stick together.
- 6 Roll up the strip to make a loopy bow and glue in place.
- 7 Attach the bow to the top of the present, and secure to a disc of sugarpaste on top of a cupcake.

## BALLOON CUPCAKE

- 1 Roll out a tapered ball of red paste.
- 2 Add a very small ball of red paste at the base of the balloon and insert a paintbrush to make a small hole.
- 3 Roll out a long thin sausage of white paste for the string and insert into the hole.
- 4 Fashion a small bow from the same sausage of white paste and secure to the base of the balloon.
- 5 Attach to a paste disc, and paint some white marks to make it look shiny.

## DOUGHNUTS CUPCAKE

- 1 Roll out a sausage of caramel paste and cut both ends straight.
- 2 Secure both ends together with a little water or edible glue.
- 3 Cut out a circle of pink paste and remove the centre with a smaller circle cutter.
- 4 Pull the edge of the circle with your fingers to create a drippy icing effect and attach to the top of the doughnut. Make another one in a contrasting colour, ours is white.
- 5 Paint on some sprinkles.
- 6 Secure to a disc of modelling paste.

## LOLLIPOPS CUPCAKE

- 1 Roll out two long sausages in different paste colours, like yellow and white.
- 2 Twist the two sausages together.
- 3 Spiral the paste to form a circle.
- 4 Cut a sausage of caramel paste to make the stick and glue to the circle.
- 5 Make a similar lollipop in a different colour.
- 6 Attach both to a disc of sugarpaste.

## MACARONS CUPCAKE

- 1 Roll out two small balls of yellow paste.
- 2 Cut the balls in half and sandwich together with a circle of white paste in between. Fluff the filling with the end of a paintbrush.
- 3 Make another macaron in the same way using a contrasting colour, like blue.
- 4 Attach them all to a disc of modelling paste.

## MINI CAKE CUPCAKE

- 1 Roll out a ball of white paste, and flatten to make a cake shape.
- 2 Using a craft knife, cut out a wedge from the cake.
- 3 Cut a thin strip of caramel paste and fill in the centre of the wedge and also the slice of cake, glueing in place.
- 4 Roll two very thin red and white paste sausages to make the filling and glue them in place.
- 5 Roll tiny little white paste balls to create the frosting on the top.
- 6 Roll out a thin sausage of blue paste and cut a candle, leaving it for a while to firm up. Insert the candle into the top of the cake by making a hole with the end of a paintbrush. Add a tiny teardrop of yellow paste on top for the flame.



## Space explorer cupcakes

By Carolyn White

Makes 12

### FOR THE CUPCAKES

12 cupcakes, flat frosted

### TO DECORATE

sugarpaste for space background –  
175g (6oz) navy, 50g (1½oz) purple,  
25g (1oz) black; plus 1 tsp CMC  
sugarpaste with CMC for spacemen –  
40g (1½oz) flesh, 150g (5½oz), white,  
20g (¾oz), 10g (¼oz) yellow  
gold lustre dust  
edible shimmering flakes

sugar glue

### SPECIAL EQUIPMENT

2.8cm (1in) and 4cm (1½in) oval,  
1.4cm (½in) circle and mini circle/star  
plunger cutters  
no. 2 piping tip

- 1 For the space background, add a little of the CMC to each sugarpaste colour individually. Knead the colours separately until flexible and warm and then knead together until you get a swirly blend. Roll out to 3mm (⅛in) thick using spacers. Use a no.8 circle cutter to cut 12 circles. Smooth onto the flat-frosted cakes and trim to fit.
- 2 Using cutters, roll out the flesh paste very thinly and cut a small oval for the face. For the helmet, roll out the white paste thinly and cut a large oval. Cut out the centre using the smaller cutter. Place the face inside the helmet and smooth with your fingers to fit snugly.
- 3 For the smile, use the open end of the piping tube to make an impression, then a cocktail stick (toothpick) to make a small indentation at either end. Use the narrow end of the tube to impress rivets around the helmet.
- 4 For one pair of ear covers, cut a white paste circle with the small circle cutter and cut in half. Stick either side of the helmet with sugar glue. Roll a small ball of flesh paste for the nose and plunger-cut mini black paste circles for the eyes. Attach in place.
- 5 For the spacesuit, roll three sausages of white paste graduating in size and flatten slightly. Position beneath the helmet, then flatten and smooth them to blend together.
- 6 Make and attach a star to each cake from thinly rolled out yellow paste, dusted with gold lustre dust and cut out with a star plunger cutter. Using a no. 8 pony paintbrush, sprinkle the cakes with edible shimmering flakes.





## Alien invasion cupcakes

By Carolyn White

Makes 12

### FOR THE CUPCAKES

12 cupcakes, flat frosted

### TO DECORATE

sugarpaste for space background –  
175g (6oz) navy, 50g (1¾oz) purple,  
25g (1oz) black; plus 1 tsp CMC  
sugarpaste with CMC for aliens – 250g  
(9oz) white, 130g (4½oz) lime green  
48 candy-coated chocolate sweets

ready-made sugar eyes  
edible shimmering flakes

### SPECIAL EQUIPMENT

circle cutters  
no.1.5 piping tip

- 1 For the space background, add a little CMC to each sugarpaste colour individually. Knead the colours separately until flexible and warm and then knead together until you get a swirly blend. Roll out to 3mm (⅛in) thick using spacers. Use a no.8 circle cutter to cut 12 circles. Smooth onto the flat-frosted cakes and trim to fit.
- 2 For the spaceship, roll out the white sugarpaste to 3mm (⅛in) thick using spacers. Use the largest cutter from the circle cutter set to cut a circle. Use the same cutter to cut about 1.5cm (⅝in) inside the outer edge for the outer part of the spaceship, then trim the ends. For the bubble part, where the alien sits, use the no. 4 circle cutter to cut a circle, then use the largest cutter to trim off the bottom third of the circle. Position the two parts together on the cake.
- 3 For the alien, roll an 8g (¼oz) ball of the lime green paste into an oval shape and flatten slightly with your fingers into place to make a head. Roll another smaller ball to

form the top part of the body and smooth into place, trimming if required. Roll a teardrop shape, then use fingers to smooth into a trumpet shaped horn (or why not create lots!) and insert a paintbrush handle into the end. Attach to the head.

- 4 For the smile, use the open end of the piping tube to indent a curve and then a cocktail stick (toothpick) at either end to give it definition.
- 5 Stick the sweets and edible eyes in place, then sprinkle the cakes with edible shimmering flakes.

## The princess and the pea

By Zoe Clark

### FOR THE CAKE

one 18cm (7in) round, 12cm (4¾in) deep cake, iced in pink sugarpaste

23cm (9in) round cake drum iced in white sugarpaste at least 12 hours in advance

### TO DECORATE

flower paste – 60g (2½oz) deep pink, 25g (1oz) white and 15g (½oz) grey  
lustre dust – pink and silver

35g (1½oz) pea green sugarpaste mixed with 0.75ml (⅛ tsp) CMC (Tylose)  
edible glue

### SPECIAL EQUIPMENT

castellated strip cutter (or small square cutter)

1cm (⅜in) heart cutter

two green and white polka dot paper straws or skewers

30cm (12in) length of pink and white twine

satin ribbon – 45cm (17¾in) length of 1cm (⅜in) pale pink for the bows;

90cm (35½in) length of 1.5cm (⅝in) pink for the base board, plus an additional

15cm (6in) length for the bunting;

15cm (6in) length of 1.5cm (⅝in) green and 7.5cm (3in) length of dark green for the bunting

1 Roll three quarters of the deep pink flower paste into a long 2cm (¾in) thick sausage shape. Use a rolling pin to roll it out into a long, flat piece about 4cm (1¾in) wide and 60cm (24in) long. Press the castellated strip cutter firmly into one side, cutting down the whole length to create the jagged edge. Alternatively, a small square cutter can be used to remove squares at even intervals.

2 Use a long sharp knife to cut a parallel straight edge down the other side of the deep pink flower paste. Brush with pink lustre dust using a soft brush, then secure the strip around the base of the cake with edible glue. Neatly trim away the excess icing with a small sharp knife or scissors – the join should be at the back of the cake.

3 Roll out the white flower paste to approximately 1-2mm thick and carefully cut out a frame using a pre-cut template. Set it aside. Roll out the remaining pink flower paste to a similar thickness and brush the outer edge with pink lustre dust. Stick the white frame on top of the pink paste with a tiny amount of edible glue and cut around it, leaving an approximately 2mm wide border. Set aside.

4 Thinly roll out the grey flower paste, cut out a crown using a pre-cut template, then brush with silver lustre dust. Use the cutter to remove a heart from the centre of the crown, then secure the crown onto the middle of the frame using edible glue. Roll five tiny balls from grey flower paste in the palm of your hand, with one slightly bigger than the rest, and stick them on the points on the crown, with the largest ball in the centre. Carefully attach the frame onto the front of the cake, slightly above the centre.

5 Roll tiny pea-sized balls from stiffened pea green sugarpaste in the palm of your hands. Make sure the paste is pliable to avoid creases. Stick 10 peas randomly on the base and another 15-20 peas on top of the cake with edible glue, as in the photograph.

6 For the bunting topper, secure the twine to the top of each straw (or skewer) using a double knot. Cut two 7.5cm (3in) lengths each from 1.5cm (⅝in) pink and green satin ribbon and one 7.5cm (3in) length from 1.5cm (⅝in) dark green satin ribbon, or use your own desired colours, and cut out a 'V' from each one. Attach a piece of double-sided tape to the plain end of each ribbon, then fold them over the twine to secure. Start with the one in the middle and work outwards to ensure the ribbons are evenly spaced. If you prefer, you could use coloured paper strips instead of ribbon. Tie a small, satin ribbon bow to the top of each straw to cover the knots of the twine.

7 Insert the bunting topper in place by pushing the straws (or skewers) into the top of the cake. Finally, secure the 1.5cm (⅝in) pink ribbon around the base board.

**TIP** Show off your baking skills by including green sponge 'peas' inside the cake to really surprise your guests.









## Treasured toy chest

By Zoe Clark

### FOR THE CAKE

20x12.5cm (8x5in), 10cm (4in) deep rectangular cake on a base board (5mm (¼in) foam board or cake card), thinly iced

### TO DECORATE

sugarpastes – 1kg (2lb 4oz) ivory/caramel, 1.5kg (3lb 5oz) chocolate mixed with 15ml (3 tsp) CMC (Tylose)

modelling pastes – 340g (11½oz) beige, 100g (3½oz) pink

flower pastes – 5g (⅛oz) black, 5g (⅛oz) brown, 150g (5½oz) white, 100g (3½oz) pale blue, 25g (1oz) red, 20g (¾oz) orange, 20g (¾oz) yellow, 80g (2½oz) green, 65g (2½oz) purple

royal icing

edible glue

### SPECIAL EQUIPMENT

33cm (13in) cake drum

metal ruler with flat end

stitching tool

a piece of spaghetti

cutters – 6cm (2½in) star, 1cm (⅜in) circle, letters

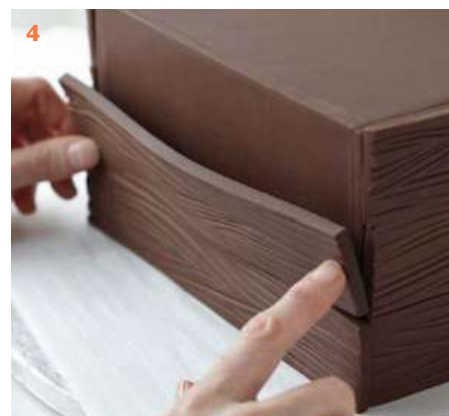
110cm (44in) length of 1.5cm (⅝in) pink gingham ribbon

- 1 Cover the cake drum with ivory/caramel sugarpaste. Press the length of a metal ruler across the sugarpaste at regular intervals to make six indentations. Use the flat end of the ruler to make perpendicular indents at intervals across the board, so the markings resemble floorboards. Set the cake drum aside to dry for at least 8-12 hours.
- 2 To make the planks of wood covering the toy chest, measure the height and width of

each end of the cake. Divide the height by three to get the width measurement for the three planks on each end. Roll out a large piece of chocolate sugarpaste to 5mm (¼in) thick and cut out six planks of wood, each measuring 13x3.75cm (5x1½in). Use the pointed end of a stitching tool to mark indentations to resemble woodgrain.

- 3 Starting at the base, secure the planks to each end of the cake using a small amount of edible glue. Use the ruler to slightly separate the planks and ensure they sit neatly on the cake. When baking the toy chest cake, I start with a 18cm (7in) square cake, cut about 4cm (1½in) off from one side and move it round to one end of the cake to make it rectangular. The cake can then be trimmed to the correct size.
- 4 Measure the width across the front of the box to get the length of the planks for the front and back of the toy chest, it should be about 22cm (8½in). The width will be the





same as for the end pieces, 3.75cm (1½in). Roll out some more sugarpaste, cut out six larger planks and use the stitching tool to mark the grains on the wood. Stick them to the cake front and back with edible glue.

- 5 For the planks on top of the chest, measure the width of the top, add 5mm (¼in) for a lip and divide by three, it should be about 5cm (2in). The length will be the same as for the front and back, about 22cm (8½in). Cut the planks out, indent the grains as before, and secure in place using edible glue.
- 6 For the rabbit, knead 135g (4¾oz) of beige modelling paste for the body. Roll into a smooth crease-free ball, before tapering one end into a slight cone shape. If the paste feels too soft and is unable to hold its shape, add a small amount of CMC (Tylose). Insert a piece of spaghetti into the body to support the head, then run the stitching tool down the front, back and two sides.
- 7 Each leg is made from 35g (1¼oz) of beige modelling paste. Roll each leg into a sausage, taper the ends and squash them flat slightly. Run the stitching tool around each leg and secure to the rabbit with edible glue, tucking the ends underneath the body a little. Repeat for the arms, using 30g (1oz) of beige modelling paste for each. Taper one end of each arm into a point before attaching to the shoulders with edible glue.

- 8 For the rabbit's head, knead about 35g (1¼oz) of beige modelling paste well and roll it into a smooth ball, before forming it into an egg shape. Set the head aside on your work surface to harden slightly – you may need to reshape it a little as it starts to dry and hold its own shape. Run the stitching tool down the front and sides of the head. When dry, secure the rabbit's head onto the spaghetti on the body with edible glue, making sure the spaghetti does not pierce through the top of the head.
- 9 Make two 20g (¾oz) tapered sausages from beige modelling paste for the ears, squash them flat slightly at one end and run the stitching tool around the sides. Stick them onto the rabbit's head using edible glue. Finally, roll two tiny black flower paste balls for eyes, and form a small triangle and two tiny strips from brown flower paste for the nose and mouth. Secure the features onto the rabbit's face with edible glue.
- 10 To make the book, roll out about 80g (3oz) of white flower paste to 2mm thick and cut out three pages, each measuring 7.5x8.5cm (3x3½in). You may need to reroll the paste to cut out all three. Roll out the pale blue flower paste to 2mm thick and cut out a 9x8cm (3½x3¼in) rectangular piece for the book sleeve. Fold the book sleeve in half to sandwich the white book pages in between,

securing the pages with a small amount of edible glue if necessary. Thinly roll out a marble-sized piece of yellow flower paste, use the cutter to make the star shape, and finally attach it onto the front of the book jacket with a little edible glue.

- 11 To make the coloured ring stacker, roll 70g (2½oz) of white flower paste into a ball, squash it flat slightly, then use an icing smoother to square off the sides a little. For the rings, roll balls from the following flower paste colours: 25g (1oz) red, 20g (¾oz) orange, 15g (½oz) yellow and 10g (¼oz) green. You will need to cut out a hole from the green piece using the 1cm (¾in) circle cutter. Flatten each ring slightly, then stack them up, one on top of each other, in the order shown. Secure the rings in place using edible glue. Roll a pea-sized piece of yellow flower paste into a short sausage and insert it into the centre of the green ring.
- 12 For the toy ball, roll two 60g (2¼oz) balls of flower paste, one each of green and purple. Cut them in half and then quarters. Take two quarters from each colour, arranged so the matching colours are opposite each other and secure together using edible glue. Roll a tiny piece of white flower paste to cover the join at the top of the ball.
- 13 To make the alphabet block, roll the pink modelling paste into a smooth ball, then use two icing smoothers at either side of the shape to squash and flatten the sides. Turn the icing and repeat with the front and back, then top and bottom, until you have formed a cube. Thinly roll out some of the leftover coloured flower paste and use the letter cutters to make letters to stick onto each side of the block with a little edible glue.
- 14 Attach the alphabet block onto the iced board with a small amount of royal icing. Assemble the toys on and around the cake using royal icing if the toys are dry, or edible glue if they are wet.
- 15 Finish by securing the pink gingham ribbon around the base board.

ON SALE  
5 NOV

# Cupcake HEAVEN

## Next issue Christmas special!

Have fun creating the perfect  
festive party cupcakes

### CHOCOLATE BLISS SURPRISE INSIDE

Indulge in a chocolate overload | Discover how to bake delicious  
with our new takes on classic bakes | cupcakes with secret centres

How to... make fashion-inspired  
Christmas jumper cupcakes

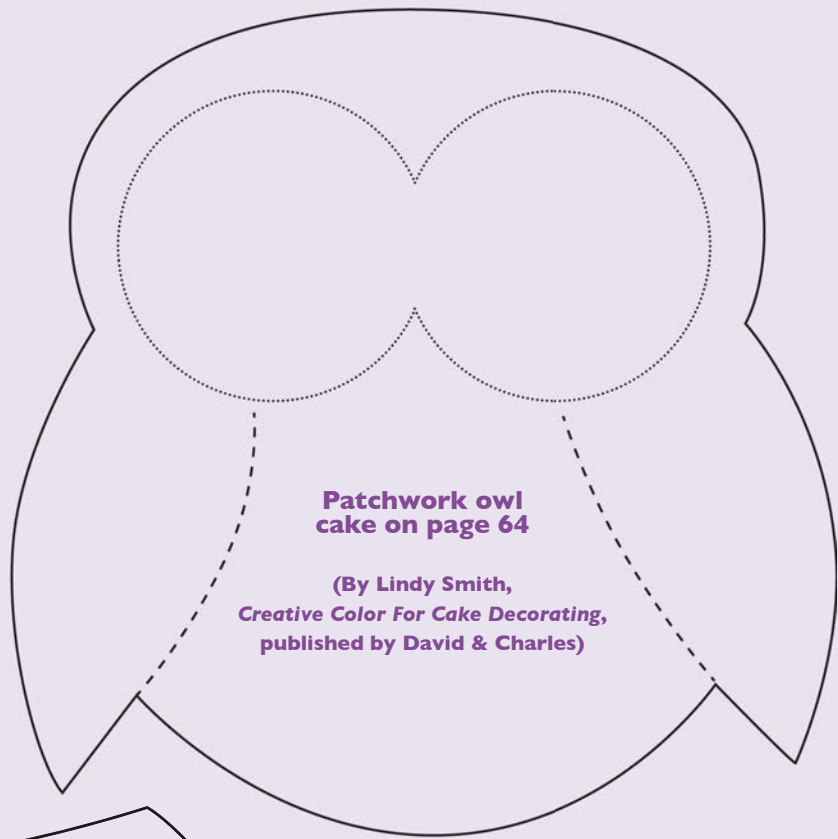
Improve your piping skills with  
La Di Da Cakery

\* Contents subject to change



# Templates

Here are the templates that you will need for some of the cakes in this magazine. Trace over them at this size to use in your cake decorating projects, then scale to your desired size.





## IN THE KITCHEN WITH...

# Laura Dodimead

What does a workaholic with time on their hands and a daughter's first birthday cake to create do? For Laura, the answer was to start a cake baking business...

### Q When did you first start decorating cakes?

I started baking after having my first daughter; as I found not working quite hard – I'm a bit of a workaholic. I would bake lots of treats for my husband and I then took on the challenge of making my daughter's first birthday cake. It was a simple ladybird cake, but I was very proud of what I created. I made the odd mistake, but it came good in the end. She will be 8 this year and I've been ordered to create a roller skating cake of her and her friends. Thankfully my skills and experience have improved considerably.

### Q Why did you decide to set up Cakey Bakes Cakes?

Cakey Bakes Cakes originally was me selling cupcakes and slices of sponge cake at monthly markets. I wanted to see if people other than friends and family (who are biased) liked the flavours of my cakes and to see if they were popular enough to sell regularly. I was a full time mum that had time to do something, and I wanted to contribute to the family, so I began approaching tearooms and cafes around Surrey, offering to bake for them. Luckily, everyone jumped on board and that's really when Cakey Bakes Cakes took off.

### Q What's your favourite cake decorating technique?

I love, love, love painting, airbrushing and modelling. Individually they can make a cake stand out above others and combined they can create a masterpiece. Painting on a cake is one of a kind, it's your own style that can't be replicated. Airbrushing brings cakes to life with dimension and depth – there is so much you can do. And modelling always sets a cake apart from any other; creating characters that you can eat! It doesn't get any better than that.

### Q What cake have you been most proud of creating?

I am proud of all my cakes that have been showcased in magazines. To see your work in print gives a sense of achievement. Out of all my cakes, I felt very proud of my 'Alice in Wonderland' cake, made for a lovely lady for her 50th birthday. The cake had so many different elements – modelling, airbrushing, painting – it just came alive. To see the person's face when they first see their cake, always give me goosebumps.

### Q What advice do you now know that you wish you'd known when you started out?

To remember it's only a cake. I don't mean that in the sense that it doesn't matter; of course someone's wedding cake, birthday cake or christening cake matters to the couple or family, but if something goes wrong, don't stress. It will be OK and it will get sorted. I have spent many sleepless nights worried over a broken figure, a wonky tier or the colour matching the bridesmaids dresses. I have learnt that the calmer you approach situations, the better equipped you are to handle anything. Also, to not be offended if not everyone likes your designs or style. It's fine, accept it and move on.

### Q What's your process for designing a new cake?

I have a little image in my head of either a brief or an idea and I start sketching – I sketch all my ideas down on paper. Then I have to think logically if something will work and if so how. I look at colour swatches and create mini mood boards. I never just make a cake without that clear sketch of the finished design. You can always refer back to it and it stops you from adding needless extras that cost money and time.



### Q What's the most unusual cake you've created?

It has got to be one I made just a few weeks ago. The lady came to me wanting to create a completely bespoke cake for her brother, who was turning 50. She wanted the theme to be his loves in life. He had five loves: his daughter, his dog, paddle tennis, surfing and poker. All of the above had to be on the cake! I made the cake as a huge paddle tennis racquet, with her brother, his daughter and dog surfing (yes, the dog was surfing too) on a board on the racquet with a scatter of playing cards all around the cake!

### Q Can you tell us about the book you're writing?

It's all about painting on cakes and it's aimed more at beginners to painting than experience freehand painters. My book will show bakers how to achieve different painted designs for different occasions, with a step-by-step guide to encourage the reader to become more confident with a paintbrush.

### Q What else do you have planned for the future?

I'm a tutor for Squires International Kitchen and The Cake Makery in Surrey so have many courses booked in and the book launches in March next year.



Visit Laura's website at [www.cakeybakescakes.co.uk](http://www.cakeybakescakes.co.uk) for more details and to see more of her stunning painted cake creations.

Photography © Christine Jordan



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*Frosty Blue*



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## *Edible Glitter Mixes*

Our new Edible Glitter mixes are made from colour combinations that work great together! Each combination has been considered so they produce excellent results and make your life easier. Should you want to create a childrens movie themed cake, seasonal cakes or fantasy steampunk cakes, there are 10 new glitter combinations, ready-to-use, straight from the pot!



## *10 New Glitter Mixes*

